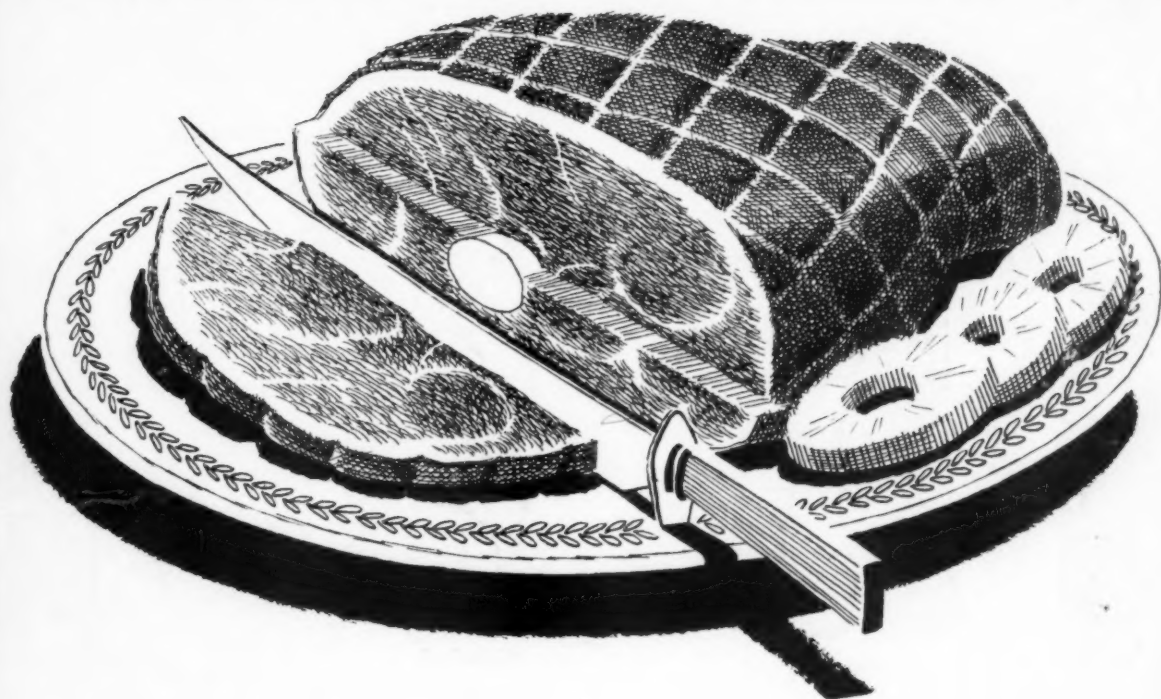


THE NATIONAL

JANUARY 5, 1952

Provisioner

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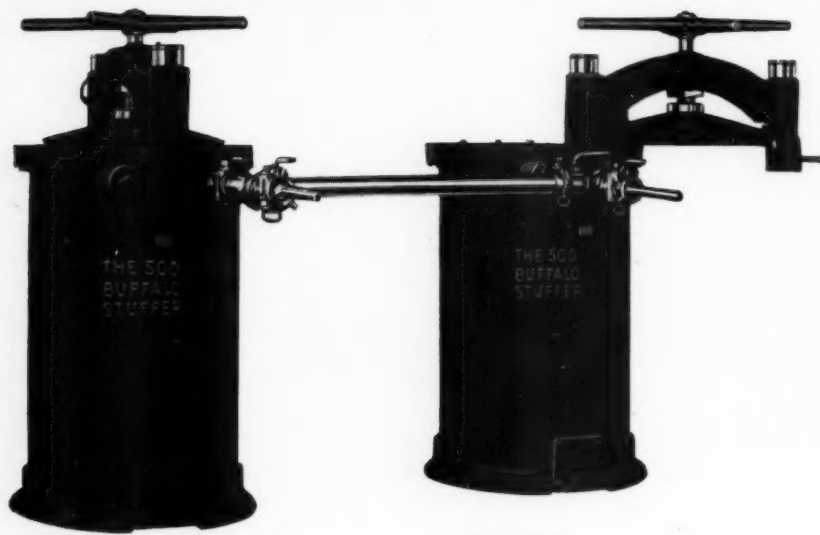
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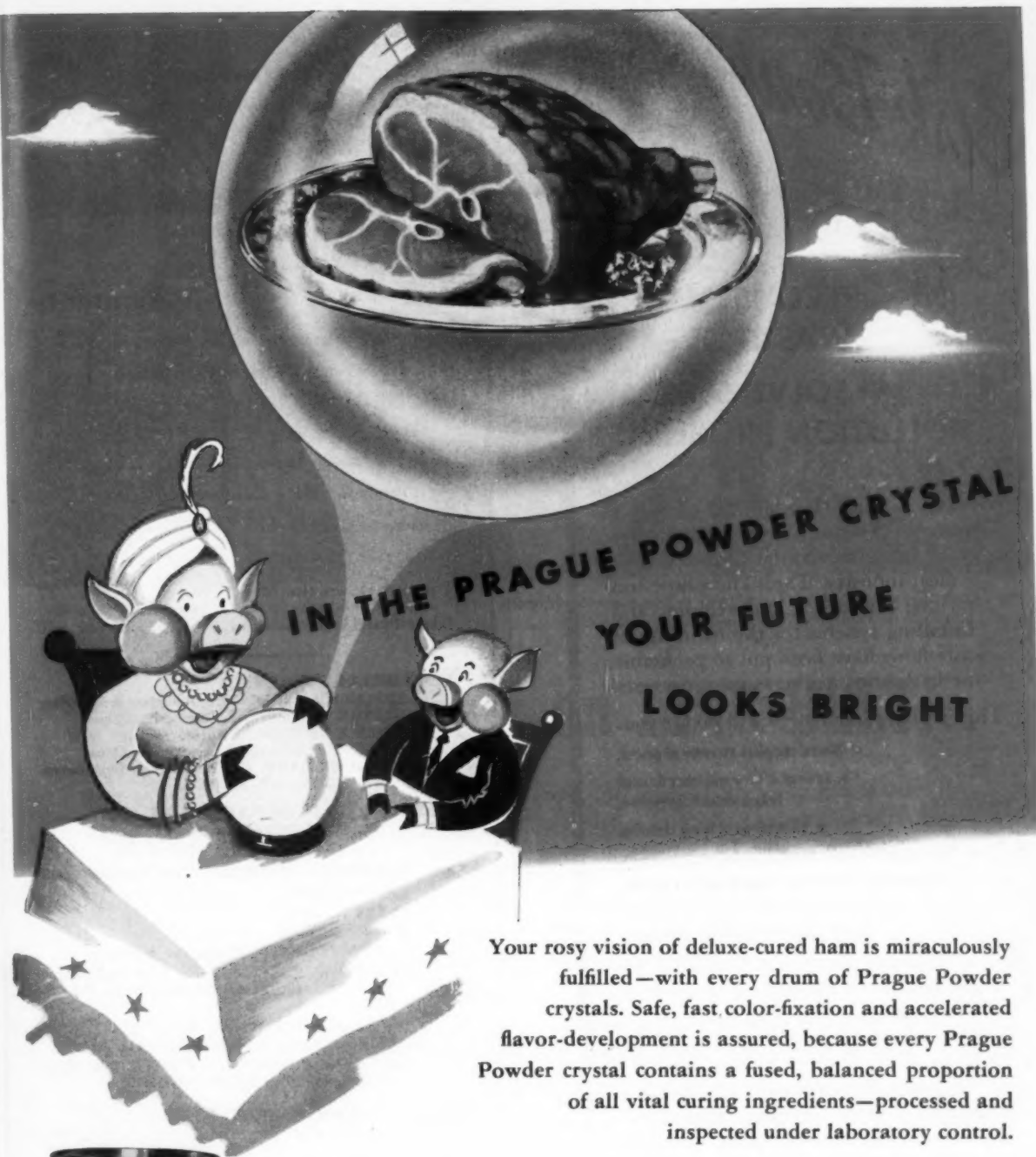
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THE NATIONAL



Provisioner

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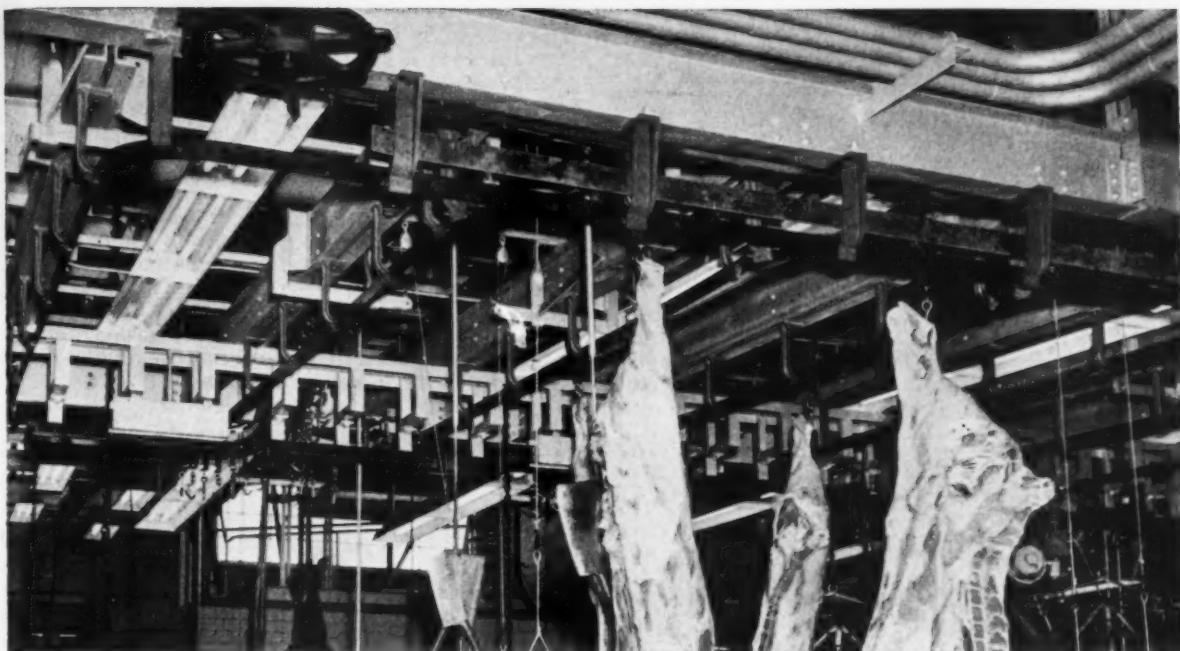
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THE NATIONAL PROVISIONER
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ANNUAL MEAT PACKERS GUIDE

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To carry beef carcasses through bleeding, hiding, splitting (shown), shrouding—L-B Overhead Conveyors are usually drop or side finger types. L-B Overhead and L-B Overhead Trolley Conveyors are without equal for efficient, low-cost operation.

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For over 70 years Link-Belt has worked hand-in-hand with the meat packing industry—designing and building conveying systems that have increased production . . . made possible more rapid and lower cost handling from kill to cooler.

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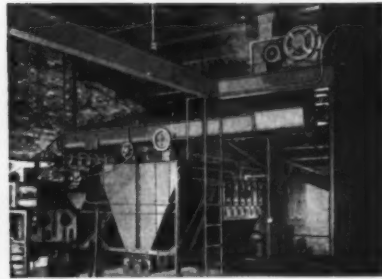
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Hogs are automatically cut down from Link-Belt Overhead Conveyors to Cutting Conveyor as gam cord is forced against knife. Gambrel then slides free.



For increased production efficiency the drives of the L-B Viscera Table and Overhead Trolley Conveyor are mechanically or electrically synchronized.



Automatic, efficient recovery of many by-products is provided by L-B equipment. Here bucket elevator, screw conveyors and feeders handle cracklings.

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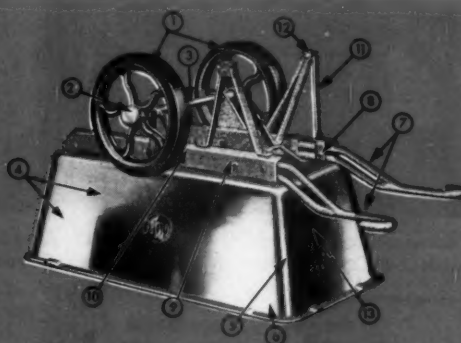
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5. 2-inch radius sanitary rounded corners for easy cleaning and thorough discharge.
6. Extra heavy corner iron reinforcements.

7. New style adjustable reinforce handles, extra strength and rigidity—cannot twist.
8. New style adjustable handle brackets—double bolted to channel frame.
9. New design heavy channel chassis—extends full length of truck body.
10. All running gear secured to chassis independent of body.
11. Heavy duty legs.
12. Replaceable iron floor-saver shoes.
13. Hot dip galvanized body and chassis.

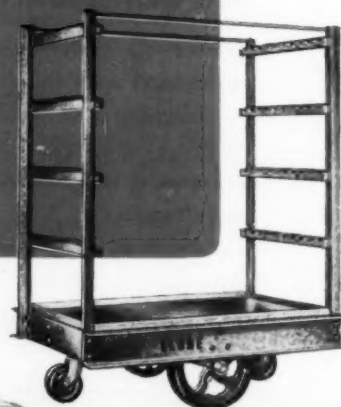


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AFL-Armour Agree to 6c Raise

The Amalgamated Meat Cutters & Butchers Workmen, AFL, this week signed with Armour and Company an agreement for a 6c an hour pay increase for all hourly paid workers, retroactive to December 17. The union had previously signed with Swift & Company and currently is negotiating with Wilson & Co., Cudahy Packing Co. and other packers. The pay raise is subject to approval of the Wage Stabilization Board.

The CIO has termed the 6c "inadequate." During the week several CIO local unions, including those at the Armour Chicago plant and at the Swift Milwaukee plant (Plankinton Packing Co.), staged work stoppages, apparently protesting wage negotiation progress. A meeting of representatives of all CIO locals is being held Sunday in Chicago to chart the future course of action for the union. Late in December the locals voted to strike if their wage demands, including a \$3,000 guaranteed annual wage, are not met.

Hang on to OPA Records!

The regulation requiring OPA records to be preserved (Supplementary Order 189) has been amended (Amendment 5) to require that these records in some instances be kept until January 1, 1953. The amended order applies to: 1) All persons who are parties to pending litigation under the Emergency Price Control Act of 1942; 2) all persons from whom subsidy payments are being withheld pending a final determination of their right to such payments; 3) all persons who have failed to comply with a demand for restitution of any subsidy payment, and 4) all to whom notices are mailed before March 1, 1952.

Employment Ban for Minors in Meat Packing

A public hearing on the proposed ban on employing persons under 18 years of age in certain occupations in slaughtering, meat packing and rendering plants, will begin at 10 a.m., February 5, 1952, in Room 1214 of the Department of Labor building, Washington, D. C. The proposed order would apply only to specified occupations and machines. In general, it would establish an 18-year old minimum for work on the killing floor, curing cellars and hide cellars, except the work of messengers, hand-truckers, etc.; most rendering operations; all occupations involved in operating or feeding certain power-driven machines; all boning occupations; all occupations which involve the pushing or dropping of any suspended carcass or a part thereof, and all occupations involving hand-lifting or hand-carrying of meat.

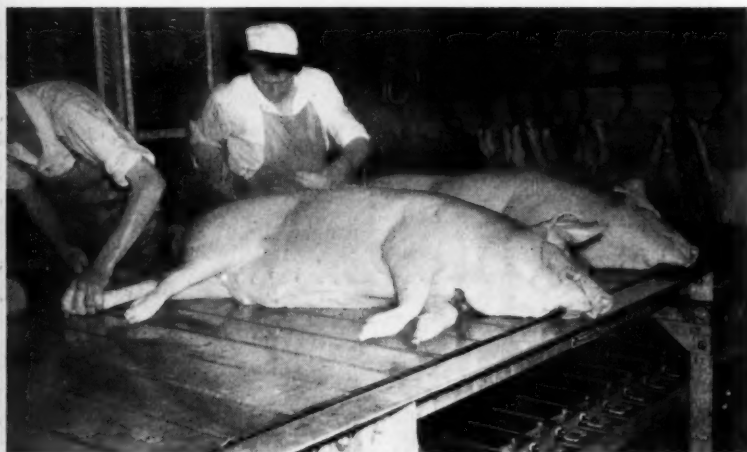
Ask Exemption from Renegotiation

Four packer associations—American Meat Institute, Eastern Meat Packers Association, National Independent Meat Packers Association and Western States Meat Packers Association—have asked Chairman John T. Koehler of the Renegotiation Board to exempt meat products, including canned meat, from the provisions of the Renegotiation Act of 1951. This exemption would be similar to that under the Renegotiation Act of 1948 and prior acts. The associations pointed out that profits under meat contracts are ascertainable with reasonable certainty when the contract price is established.

USDA Poultry Grading and Inspection

The Department of Agriculture has issued several proposed amendments to its poultry grading and inspection program. The major proposals would: 1) Prohibit the grade labeling of individual carcasses of dressed poultry (only feathers and blood removed) after December 31, 1952, and 2) eliminate authority of the administrator of the Production and Marketing Administration to permit dressed poultry produced in a non-official plant to be brought into an official plant for canning. USDA has also proposed revision of regulations covering processing and packing of liquid, frozen and dried eggs under the department's voluntary inspection program. The proposed changes will be discussed at a meeting in Kansas City, Mo., January 10 and 11.

Opening Production Bottlenecks



Hogs are readied for gambreling table slide-off. Critical point occurs when weight is transferred to rail and hogs are dropped at sharp angle.

WASTEFUL work methods are often hidden by tradition. Many assume that because an operation worked well years ago it works equally well today. Perhaps it does, but it may not result in the efficiency and speed necessary to keep up with current high production standards.

In this day of a tightening labor market and apparent lowering of net profits, management ought to critically examine the methods employed within its plant. While it is true that advanced methods studies, such as evaluating the productivity rate or establishing incentive standards, are the work of an industrial engineer specialist, a critical evaluation of methods within any plant is well within the means of its management. In a later

article, some of the more common forms used in methods analysis will be described. In this article, a few of the more obvious potential methods improvements will be suggested.

The factual material is drawn from extensive plant visits by members of THE NATIONAL PROVISIONER's technical staff. Admittedly, some of the ideas may be impractical in given plants because of structural or cost limitations. However, most will be readily adaptable to existing situations and others will prove thought provoking for future remodeling or expansion.

A good place to begin this examination is in the hog dressing department. Where overhead and tabletop conveyors are employed, the dressing operation is generally efficient. Improvements

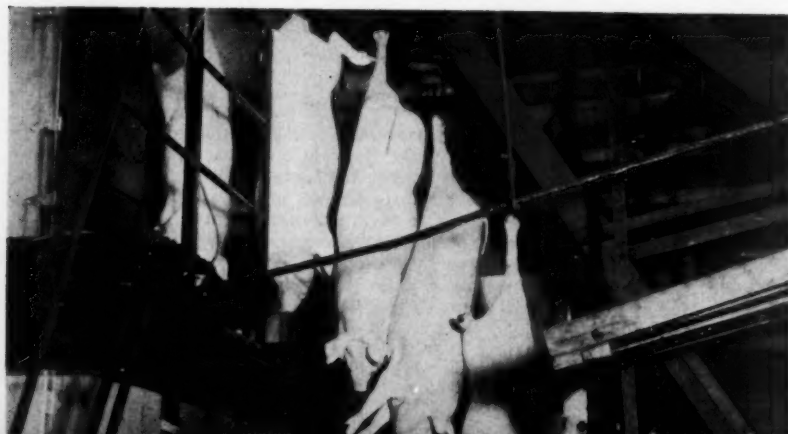
How sound are your production methods? In this era of increasing output and decreasing profits, it is important that meat packers examine their plant operations with a view to bettering efficiency and offsetting a growing manpower shortage. Through this and other articles to follow on methods, the Provisioner will point out some obstacles to efficiency—and ways to overcome them—from the killing floor to the loading dock.

might be made by replacement of sharply angled gambrel chutes and overhead rails.

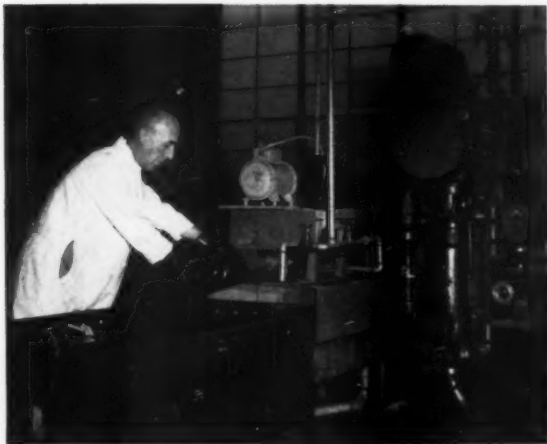
In many plants the gambreling table is several feet above the dressing floor level. As the hog rides along the table he is gambreled and the trolley placed on the rail. Not until the hog leaves the gambreling table is tension placed on the trolley. Frequently the hog is jerked off the table and swung violently into the chute. So sharp is the incline and the turn that heavy hogs will sometimes jump the rail and land on the floor. The costliness of this failure to correct carcass movement at the very outset of the dressing operation is apparent.

In one midwestern hog house there was sufficient area to swing the overhead rail out from the gambreling table thus lessening the slope-down angle. The plant failed to take advantage of this unused space and employed an extra man to steady each hog carcass as it came along. The sharp down angle and an abrupt 90° turn were culprits that management overlooked.

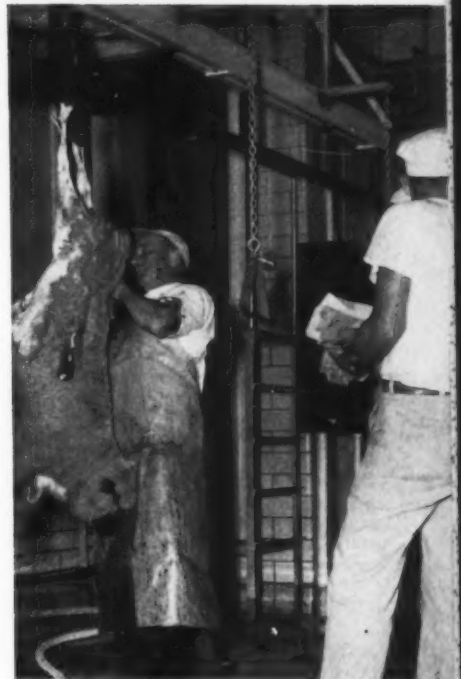
Many plants waste manpower by continuing with a hand singeing operation. Other houses use fixed burners of questionable efficiency. For a burner to be effective, the gas pressure



Decline conveyor moves hogs effortlessly from chill bays to cutting floor level.



Production variables in canning require close supervision of operators such as the filler-batcher shown above. Right photo illustrates how conveyor brings lamb into workers' area without forcing him to push or pull the carcass.



must be constant and the burner tip kept clean. A flame which does not reach the hog carcass is wasteful. The principal question arising with this operation, however, is "why not convert to an automatic blast singeing operation?"

Volume of dressing operation hardly can be considered the dictating factor since automatic blast type singers are operated by a pilot light. The unit is active only when individual hogs pass through the cabinet. The blast singer will work equally well with a dressing rate of 50 an hour as with a 500 per hour kill rate.

In the hog or sheep dressing operation one frequently hears that conveyors are not particularly needed. The argument runs that the rate is too low to justify the cost of installing conveyors. True, there are plants whose kill rate is too small to justify the cost of conveyors, but that in no wise changes the productive value of con-

veyor movement for most meat plants.

In any manual movement of the carcass through the dressing operation, much of the worker effort is purely non-productive. Each time the worker reaches for a carcass, pulls it to his station and shoves it toward the next station, he performs non-productively. This pulling and pushing takes time. Further it adds to fatigue by keeping the worker in an unbalanced position.

In one plant visited in the Southwest, the owner said he failed to see the need for conveyors because his labor charge was made on a per head basis. Yet, a cursory examination of his dressing activity indicated that about one fourth of the total effort was spent in pushing and shoving carcasses. Between each shove, the worker was unbalanced in relation to his normal work position and it took as long as four seconds for him to regain the proper working position.

One worker was found to have lost

10 productive minutes an hour in needless motion. The packer had a 150 per hour kill rate. Since the worker's lost operation was typical of the entire gang's it could readily be seen that this packer's kill ought to have been 175 head per hour.

Granted that the packer's direct labor cost would vary with the number of head dressed, his indirect burden would remain the same despite production increases and thus be lowered about 16.6 per cent. Since indirect costs frequently are as high as direct costs, this would represent a substantial savings.

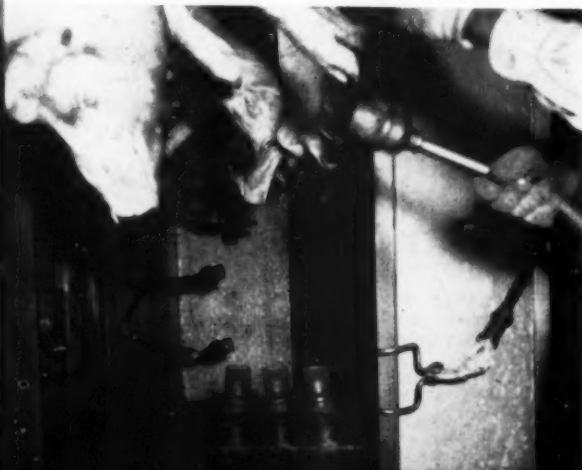
Another way to solve his labor-production problem would be to readjust the man hour requirement to the slaughter rate. Thus, with no increase in direct labor costs per head slaughtered, the packer would be in a good position to grant an increase in piece rates and realize added profit, too.

In an Eastern Seaboard packing plant, the addition of conveyors increased productivity by approximately 300 per cent.

The conveyor eliminates non-productive transport effort by the worker. It is well to note that the trained industrial engineer thinks in terms of .01 hours, and if he can time an operation this finely he feels that the lost worker effort is worth saving. Just how this is done in individual plants on the exploratory level will be described in another article. Clearly detailed and advanced studies belong, however, in the field of the industrial engineer.

The hog splitting operation has been witnessed, in some instances, on an endless chain principle. Obviously this introduces an element of needless ef-

Automatic blast singeing operation is supplemented at critical shoulder and crotch sections with hand singeing. Modern, electronic singers operate only when hogs pass through the cabinet.



fort. The fatigue element is increased as the worker walks with the chain and no additional work is done.

Generally, the need for chain gang type of splitting is due to a short splitter platform which will not allow each splitter to start his work a little in advance of his station.

One of the most common of wasted efforts encountered in the beef dressing department is the movement of the carcass in one direction during dressing and a subsequent retracking of the same distance to transport the carcass to the hot beef chill coolers.

The knocking pens and beef beds are laid out so the carcass travels away from the hot beef coolers until it is ready for washing and clothing. To get to the clothing station and the beef scales, the carcass is moved over the same distance covered in the actual dressing operation. Rearrangement of the dressing layout so the initial carcass movement would be in the direction of the hot chill cooler would eliminate a lot of lost time and effort.

A four-bed, midwestern beef house provides a good illustration. Here the cattle are dumped from the knocking pen to the shackling station which is directly opposite the hot carcass chill coolers. The shackled cattle are pushed forward, make a right turn and land on a bed, each of which is progressively further from the cooler. As the cattle are raised from the bed to the half- and full-hoist positions, they move further from the coolers. They are at the greatest distance from the cooler when being scribed and split and pushed onto the wash rail. All this distance must be retracked to get the carcass to the cooler.

For one reason or another many a beef plant finds it necessary to slaughter and chill on a second story level and to maintain sales and boning coolers on the first floor. The transport of chilled carcasses from the second floor to the first is frequently made by elevator. In comparison with a decline conveyor the elevator method is usually wasteful.

The elevator generally requires an operator. Even if it is of the dummy type it still remains a wasteful method. The operator must not only push the carcasses from the bays of the chill room to the main rail, but he also must push them to the elevator shaft. He must align the elevator rail with that of the cooler rail and then push the carcasses into the elevator. The carcasses must be unloaded on the first floor and pushed to the sales aisle.

If proper conveyor equipment is used the carcasses can be picked up at the chill bay and moved to the proper sales bay without any in between handling. Walking and pushing from and to the elevator at both levels is eliminated. Quite apart from the reduction in time required to move a given number of beef carcasses, worker fatigue is lessened.

It is well to remember that the most

Rath Earnings Down 28.5 Per Cent

The Rath Packing Co. earned \$1.74 per share in the year ended October 27, 1951, compared with \$2.44 in 1950. Net sales for the last fiscal year were \$243,381,389, an increase of 14.6 per cent over last year. This was accounted for by a higher level of livestock prices and the increased cost of conducting the business.

Net earnings for 1951 were \$1,568,688, a decline of 625,674, or 28½ per cent.

The report to stockholders by R. A. Rath, board chairman, and Howard H. Rath, president, noted that the loss in the operation of the beef, veal and lamb departments due to controls was largely responsible for the reduced profits earned by the company this year. A part of the reduced operations in those departments, however, was offset by a slight increase in the number of hogs slaughtered. Therefore the company's tonnage was 691,108,877 lbs., only 1 per cent less than the year before.

At the end of the fiscal year, Rath Packing Co.'s sixtieth year, its investment in current assets was \$25,138,945. This represents an increase of \$2,693,129 from the beginning of the year. The current assets were 2.58 times current liabilities and the total assets were

simple check to make on productive efficiency is in daily production records that show the total unit output and the manpower hours consumed with the average production per man hour. It has been proved many times that this type of record keeping pays dividends.

One large midwestern pork house never bothered to keep production records on its canning operations. The only records kept were those on raw materials and finished goods. The plant had an effective control of its material cost, but could calculate its labor cost only in a general way by its total payroll figure.

Recently management decided to plot its daily production figures and translate this data into units per man hour and then into direct labor costs per unit. To say that management was startled by its findings is to put it mildly. Man-hour production varied from 54 units to 274 units. There was no legitimate reason for this tremendous spread in productivity.

They were able to trace the trouble to foreman supervision. While foremen generally are topnotch in "know-how" of the job, they are frequently reluctant to supervise productivity. This is sometimes an unpleasant task. If work slows down, they may just allow the gang to coast.

This article has, in a general way, pointed out some of the more frequently observed dressing methods that can be improved. The purpose is not one of criticism; for it is realized that each plant has its own peculiar limitations and advantages, however, it is hoped

that this type of article will stimulate thinking and result in improved methods. \$40,971,409, which are the largest in history.

The report noted that the net profit per dollar sale was less than 2/3c and slightly less than ¼c per lb. of product sold. Regular cash dividends of \$1.40 per share were paid to stockholders.

Rath continued its program of improving and modernizing plant facilities.



R. A. RATH



H. H. RATH

ties. During the year a new cooler building to furnish additional chill rooms and to provide increased facilities for the manufacture of sausage was erected, as well as several buildings for storage of packages and supplies which will permit one-floor operation and reduce the cost of handling these supplies. A new office building is nearing completion.

The income and surplus statements of the Rath Packing Co. for the year ended October 27, 1951, follow.

INCOME STATEMENT

For the Year Ended October 27, 1951 (52 Weeks)

Sales, less returns, allowances and freight out	\$243,381,389.90
Costs and expenses:	
Cost of sales, selling and delivery expenses and general and administrative expense, excluding depreciation charges	\$239,112,376.57
Depreciation charges	994,901.60
Interest expense	\$360,085.04
Less interest income	134,662.04
Federal income taxes	1,480,000.00
Total costs and expenses	241,812,701.17
Net income transferred to surplus	\$ 1,568,688.73

SURPLUS STATEMENT

For the Year Ended October 27, 1951 (52 Weeks)

Earned Surplus:	
Earned surplus—October 28, 1950 ..	\$ 9,493,085.55
Add income for the year ended October 27, 1951	1,568,688.73
Deduct cash dividends paid, \$1.40 per share	\$11,061,774.28
Earned surplus—October 27, 1951 ..	\$ 9,801,774.28
Paid-in Surplus:	
October 28, 1950 and October 27, 1951	4,888,811.28
Total surplus	\$14,690,585.56

Financial Notes

Cudahy Packing Co. has declared a regular quarterly dividend of \$1.12½ on its 4½ per cent cumulative preferred stock, payable January 15 to stockholders of record January 2.

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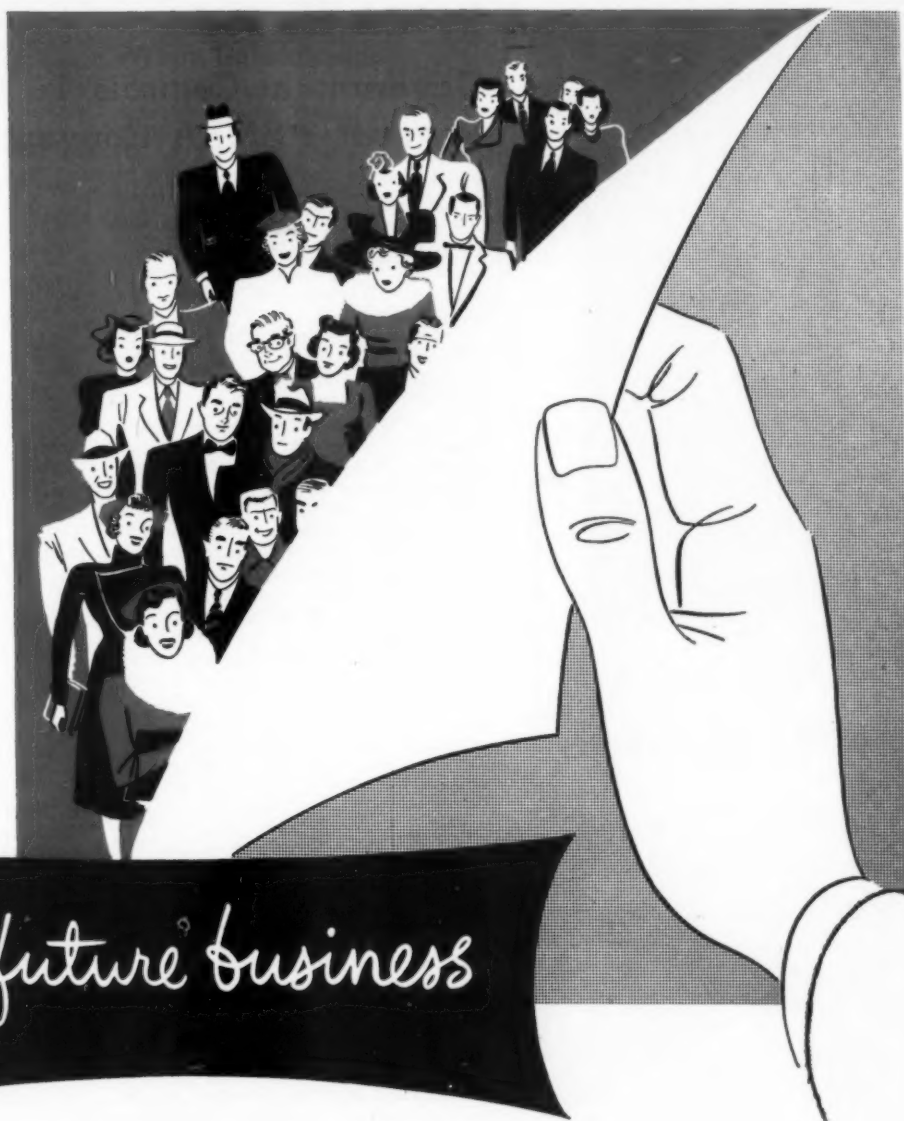
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Meet February 13-15 in Los Angeles

Government Controls To Be Chief Issue at WSMMPA Convention

INDEPENDENT meat packers, wholesalers, processors and suppliers of the nine western states will get together in Los Angeles February 13, 14 and 15 for the sixth annual meeting of the Western States Meat Packers Association.

Government price controls and the necessity for removing them from the industry will form the chief topic of convention discussion, according to E. F. Forbes, association president, with price rollbacks on hides and tallow and the effect of new government meat grading standards also slated for attention. An array of internationally noted speakers and the largest exhibition of the newest developments in packinghouse machinery and equipment ever held in the West will feature the meeting, which will be held in the Biltmore hotel.

Forbes said he expected the meeting would draw an attendance of 3000. The Association now has over 400 member firms in the nine western states.

Convention speakers will include Allan B. Kline, president of the American Farm Bureau Federation; United States Senator Wallace Bennett of Utah; a high official of the U. S. Economic Stabilization Administration; Maj. Gen. John R. Deane, president of The Wine Institute; W. E. Williams, president of the Portland (Ore.) Union Stockyards, and Tony Whan, Los Angeles advertising man.

The meeting will open Wednesday, February 13, with meetings of the association's board of directors and special committees, with the spotlight on the beef and sausage industry. At the beef committee meeting Wednesday morning, Fred Beard, chief of the U. S. Meat Grading Service, U. S. Department of Agriculture, Washington, D. C., will talk over with a group of packers, livestock producers and retailers,

weaknesses which have developed in the federal meat grading standards. A forum will follow, at which ways of obtaining a more uniform understanding of the standards and their application will be sought by the participants.

The sausage industry will have its innings Wednesday afternoon, with three speakers and a panel discussion. The speakers will be M. C. Phillips, vice president of The Griffith Laboratories, Chicago, speaking on "Modern Trends in the Sausage Industry"; C. B. Jensen, chief engineer, Atmos Corp., Chicago, whose topic will be "New Air Conditioned Smokehouses"; and Tinsley T. Jepson, Los Angeles designer of food packages, speaking on "Packaging Should Be Designed to Sell the Product."

Thursday morning, Los Angeles Mayor Fletcher Bowron will welcome the convention to Los Angeles, with A. T. Luer, president, Luer Packing Co., Los Angeles, and association vice president, scheduled to respond on behalf of the packers. Henry J. Kruse, Seattle Packing Co., Seattle, Wash., will then report on his recent European trip, covering in particular his observations upon studying the meat rationing and price control situation in England.

An all-day tour of Los Angeles and Hollywood will be arranged Thursday for the ladies attending the convention. The tour will include visits to a movie studio, the Hollywood Bowl and Art Linkletter's "House Party" radio broadcast; lunch at the famous Farmer's Market, and an afternoon tour of movie stars' homes, Pacific Palisades, Will Rogers Ranch and Wilshire Boulevard.

At the Thursday afternoon session, Maj. Gen. Deane will speak on "Cooperation with Agriculture." Whan will give a talk on meat sales promotion and Williams will speak on "Live-



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stock. Our Most Important Commodity."

After a business session of the association and election of officers Friday morning, Kline, one of the nation's outstanding farm leaders, will speak on "America's Meat, Today and Tomorrow"; Senator Bennett will discuss national issues of importance to the meat industry and a government speaker, as yet unannounced, will meet the controls problem head on in a speech entitled "Are Controls Necessary?"

Throughout the convention, there will be on display in the Biltmore hotel ballroom and foyer all the latest models of packinghouse machinery and equipment, while at their headquarters elsewhere in the hotel suppliers will extend hospitality facilities to visiting conventioners.

The meeting will be climaxed Friday evening with the association's annual dinner dance and floor show, to be held in the Biltmore Bowl. Leo Carrillo, motion picture star, will act as emcee for the show which will feature stars of screen, radio and television with music by a name band.

Find Bacon Retains Its Proteins in Cooking

Virtually no loss in nutritive value of the protein of bacon occurs when the product is cooked for eating, nor does it matter whether the bacon is medium-done or well-done. This conclusion was brought out in a study recently completed at the American Meat Institute Foundation.

The Foundation's division of biochemistry and nutrition conducted the study to determine: First, the effect of frying on the nutritional value of bacon, and, secondly, on the efficiency with which the body makes use of these protein nutrients. Weanling white rats were used as test animals. The study was made under the general supervision of B. S. Schweigert, chief of the division, with the collaboration of the Foundation's division of home economics.

A report of the results of the study was published in the November issue of the *Journal of Nutrition*.

OPS Denies Protests of Wilson Subsidiaries

The Office of Price Stabilization announced recently that Michael V. DiSalle, OPS director, has denied the protest of five wholly-owned subsidiaries of Wilson & Co., Inc., to their classification by OPS as combination distributors and not as hotel supply houses. The companies filing protests were Davidson Meat Co., Inc., Chicago and Los Angeles; Gotham Hotel Supply Co., New York city; Williams Meat Co., Kansas City; Jepsen Hotel Supply Co., Washington, D. C., and Ed Heuck Co., San Francisco.

OPS pointed out that it does not permit wholly-owned subsidiaries to qualify as hotel supply houses because savings effected all along the line as a result of their affiliation does not entitle them to the higher prices of Schedule II(a) under CPR 24.

In denying the protest of the Wilson subsidiaries, Director DiSalle left the way open for petitions for reconsideration filed for the purpose of challenging and rebutting data compiled by OPS. Such petitions must be filed within 30 days of the denial order date of December 19.

MID Amends Memo No. 52

In MID Memo 52, Supplement 4, the Bureau of Animal Industry has outlined use of fumigants, sprays, powders and baits in eradication of vermin in food plants.

Fumigation with Methyl Bromide Gas is permitted on the same basis and with the same restrictions as set forth in Memo 52 in respect to hydrocyanic acid gas.

Allethrin (allyl homolog of cinerin I) is acceptable on the same basis as pyrethrin, that is, in deodorized kerosene solution or other approved carrier, as described in Memo 52. N-Propyl Isome (di-n-propyl maleate isosafrole condensate) is acceptable on the same basis as piperonyl butoxide as described in Supplement 3 of Memo 52. N-Octyl Dicycloheptene Dicarboximide (Oxicide 264) may be used on the same basis as piperonyl butoxide as described in Supplement 3 of Memo 52.

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PACKING plants all over the country, both large and small, are finding the answer to their cost-cutting problems in the Townsend Pork-Cut Skinner, Model 35.

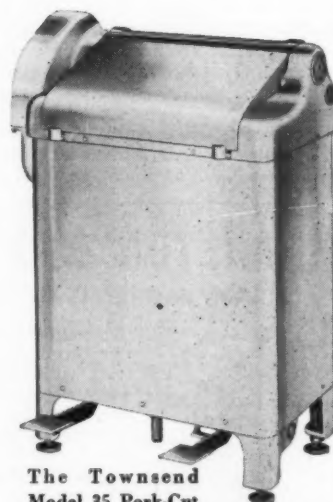
How does the Townsend solve these problems? Through increased yield at lower skinning cost. Increased yield is the result of unusually close trim. Lower skinning cost — the result of increased production. Cuts require no special preparation.

Prove to yourself in your own plant how the Townsend Model 35 can enable you to show a higher profit-margin in your over-all operation. Just ask us to send a machine for a 30-day test without obligation. Let the results speak for themselves.

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The Townsend Model 35 Pork-Cut Skinner, pictured above, is a worthy companion to the Townsend Model 52 Bacon Skinner and the new Townsend Model 66 Membrane Removal Machine.

MERCHANDISING

TRENDS AND IDEAS

Customers Pretty Much Alike

No Need to Fear Consumer Reaction to Self-Service Meat, Survey Reveals

DURING the postwar years in which self-service retailing of fresh meat has been substantially expanded, many surveys have been made to determine consumer acceptance. A recent study conducted by William R. Bennett, assistant professor of marketing, University of Alabama, had as its objective determining whether consumers who accepted the innovation of self-service meat differed significantly in certain characteristics from those who did not accept it.

Bennett concluded that there are no significant characteristics by which self-service customers and service customers can be distinguished. The main problem for meat dealers who are considering converting to the new method seems to be one of internal operating efficiencies, rather than fear of unfavorable consumer reaction, he stated.

For purposes of this survey, a housewife was assumed to have accepted the innovation if she purchased more than half her fresh meat at a self-service meat department. The attributes considered were selected on the basis of a careful investigation of the meat-buying habits of consumers.

The twin cities of Champaign-Urbana (population of 62,404), the home of the University of Illinois, were selected for the study. At the time of the survey—March and April, 1950—there were five self-service meat departments in the community.

By use of random numbers, 447 households were selected to interview. They were well distributed geographically. Of these 432 were completed. Interviewing was done by students in marketing at the University of Illinois.

Of those interviewed, 34 per cent indicated that they bought most of their fresh meat at a self-service meat department; 45 per cent at a single service meat department; 11 per cent at two or more meat departments or markets, and the remaining 10 per cent either half and half at service and self-service meat departments or else at no market in the twin cities.

The distance of a household from a store was not found to be related to acceptance of the innovation, but the greater the number of such departments in any geographic section, the more households were found that purchased most of their fresh meat in them.

There seemed to be no relationship between family income and acceptance

of self-service meats, although there was difficulty in obtaining reports on income.

It was found that the women who had less housekeeping experience accepted self-service meats more readily than more experienced housewives.

When telephone shoppers were excluded, no relationship was found between method of shopping and acceptance of the innovation. Persons who lived in the campus area were found to be no different from persons in other sections of the city in regard to self-service meats.

No relationship was apparent between size of family and self-service meat buying.

Of the 47 persons who told interview-

ers they bought less than half their fresh meat at any one store, 37 gave the reason as price and the others, quality or convenience.

The respondents were asked why they purchased most of their fresh meat at one store, if they followed that practice. Eighty-three per cent of the self-service customers gave reasons associated with the convenience of the store: near home, near work, buy groceries there, parking facilities; only 52 per cent gave this type of reason for trading at a service store. Of this latter group 10.2 per cent said they did so because purchases were delivered.

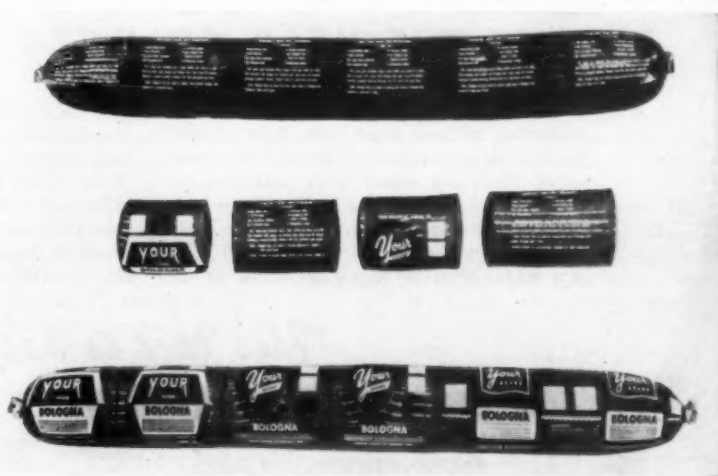
The quality of the meat sold was given as an important reason by 26 per cent of the self-service customers. A much higher proportion, 45 per cent, gave quality of meat as their reason for trading at a particular service store.

Very little evidence was found of any change in shopping habits because of the introduction of the new method of selling fresh meat. Thus, of 23 who had made a change, only three mentioned self-service as a reason. One-fourth of those who were purchasing most of their fresh meat at a self-service meat department expressed a dislike for the innovation. Their dislike, however, was not great enough to change their shopping habits. Stores that converted to self-service lost very few customers.

Recipes on Casings Stimulate Bologna Sales

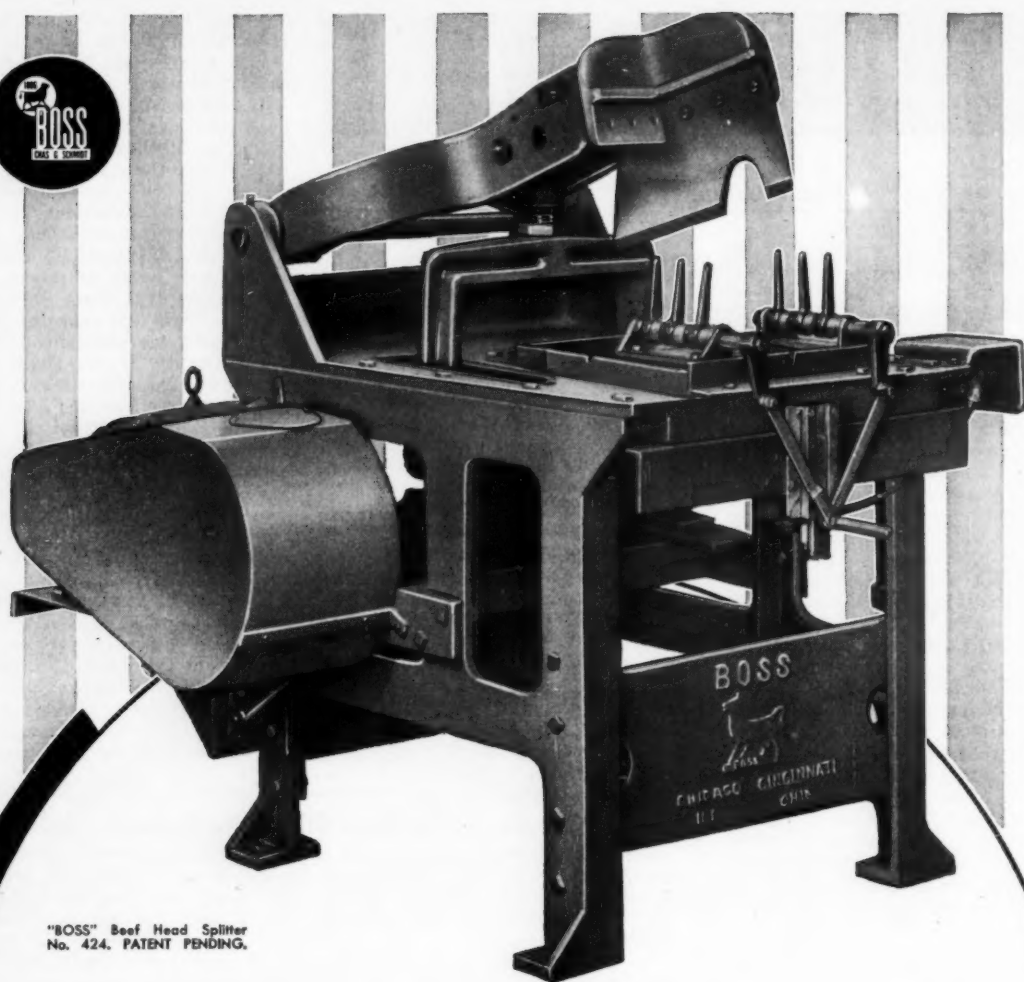
As part of its national campaign to promote the demand for more sausage in the winter months, Transparent Package Co., Chicago, has devised a newly printed casing for self-service sale of Bologna. Favorite recipes are printed on the back of these cellulose casings used for chub or chunk self-service items.

In the case of the 27-in. casing, there are six separate trade labels bearing the packers' name with six repeats of the recipe opposite each one. In



this way, whenever the dealer cuts off lengths of Bologna for his self-service case, a recipe will appear on each chunk.

For several years Tee-Pak has been promoting by national advertising, the use of Bologna and cooked salami in hot dishes. Thousands of recipe booklets have been distributed, on request, to housewives all over the country. Thousands of more women sent in their favorite recipes in response to a Bologna recipe contest sponsored by Tee-Pak last spring. Tee-Pak's new idea of recipe imprinting on Bologna casings is said to give greater appeal to the product and add to its merchandising possibilities.



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To you who have paid the yearly cost of operating a busy plant with light weight, fabricated equipment we present the head splitter that you would have designed for your own operations. The head splitter with stamina. The head splitter with a rigid, corrosion resistant, cast iron base. The "BOSS" BEEF HEAD SPLITTER NO. 424!

The "BOSS" NO. 424 offers all of the operating features, all of the safety features which you expect a key unit of equipment to provide. Many of its basic advantages are patented, and unobtainable in any other piece of equipment. And all are protected from the jar, vibration and corrosion of daily use by rigid, cast iron construction.

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The cost of manufacturing or processing equipment can only be reckoned in relation to units of work performed. The "BOSS" BEEF HEAD SPLITTER NO. 424 merits your close inspection. Write now for details of construction, operation, and safety.

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PERSONALITIES

and Events

OF THE WEEK

► **John Holmes**, president, Swift & Company, is among the business executives who have been featured recently in the *Chicago Tribune* series on "How Men at the Top Won Their Place." The story is that of a single company man, who has spent his entire adult life working up from messenger boy to president. He has been with Swift 45 years. The weekly feature about business leaders appears each Saturday in the business news section of the *Tribune*.

► **John Hartmeyer**, vice president, Kuhner Packing Co., Muncie, Ind., was chosen to lead the March of Dimes campaign in Delaware County.

► A large group of children of the employees of Emge Packing Co., Anderson, Ind., were entertained at a party at the plant a few days before Christmas. Games and contests were enjoyed and the children were also shown through the plant. Santa Claus made his appearance and treats were given to all attending. The company expects to make the event an annual one.

► Fifteen of the drivers of the Durr Packing Co., Utica, N. Y., drove 398,000 miles in 1951 without an accident. Each driver was awarded a National Safety Council "Safe Driver Award" emblem and the company presented each with a \$50 Defense Bond. The company also presented a \$25 Defense Bond to drivers who have an accident-free record of from one to five years. The company's maintenance program is conducted by J. Orville Manley. All drivers receive special training before any assignment. No driver is allowed to start a trip unless he has had at least 11 hours of rest.

► **Howard H. Rath**, president, Rath Packing Co., Waterloo, Ia., has been elected a director of The National Bank of Waterloo.

► **Wilson & Co.** has begun killing hogs at its Kansas City, Kans. plant, in a new two-story brick structure. Completion of the building was delayed by the flood last July. Wilson had started beef killing operations early in December.

► Reorganization and expansion of the Livingston Packing Co., Livingston, Mont., has been announced by H. L. Neiter, new president of the board of directors. Vern Daniels and William

Hormel Announces Sickness and Accident Disability Plan

Geo. A. Hormel & Co. and Local 9 of the United Packinghouse Workers, CIO, have agreed upon a sickness and accident disability plan which covers all of the company's 8,000 employees. Hormel estimates it will cost the firm between \$250,000 and \$300,000 annually.

The new plan gives employees who are unable to work because of an accident or sickness 70 per cent of their normal 40-hour weekly pay for as long as 26 weeks. Because sickness benefits are not subject to income taxes, the disability pay actually may amount to 90 or 100 per cent of an employee's take-home base pay, depending on the number of his dependents and his tax bracket.

Disability benefits for employees will be paid for entirely by the company but employees will pay part of the cost for hospital benefits for dependents. The plan has been approved by the Wage Stabilization Board.

The plan, which went into effect December 24, replaces a sickness plan in force at Hormel since 1946 under which employees accumulated sick leave. Relatively few employees could "bank" as much time as 26 weeks, however.

Under its annual wage plan which has been in effect for 17 years, labor turnover has been reduced to about 2 per cent, the Hormel company stated. It guarantees 52 weeks' pay at 38 hours work a week. However, workers "bank" time worked after 30 hours without time-and-one-half pay, against weeks when they work less than 38 hours.

DeHoog are the other members of the board of directors. John Swindle has been appointed manager.

► An article forecasting the outlook for the meat industry for 1952 written by George W. Stark, president, Stark Wetzel & Co., Indianapolis, appeared under his by-line in December 30 Sunday edition of the *Indianapolis Star*.

► **Dr. W. A. Young**, secretary of Livestock Conservation, Inc., and **Dr. J. R. Pickard**, general manager, Livestock Conservation, participated in the annual convention of the American Humane Association held recently at Cleveland.

► **Mason T. Rogers**, who retired recently as packaging and merchandising director of Dewey and Almy Chemical Co., announced that he is opening

C. A. Burmeister Retires After 40 Years with USDA

Charles A. Burmeister, widely known livestock marketing and production expert, retired December 31 after 40 years with the U.S. Department of Agriculture.



BURMEISTER

After graduating in 1908 from Texas A & M college, Burmeister taught for awhile. He joined the USDA in 1911. In the years since he has been a leader in almost every government project involving live-

stock. The first employee in livestock market reporting, he helped set up the Department of Agriculture's nationwide market reporting service in 1915.

Burmeister also pioneered livestock price forecasting and outlook work and was the first chairman of the hog and livestock outlook committee. In the late 1920's he helped start nationwide radio broadcasts on the livestock market. Since 1945 he has been with the livestock branch of the production and marketing administration. His periodic reviews of the agricultural economic situation appeared regularly in THE NATIONAL PROVISIONER.

Burmeister was active in civic life. He served as president of the Forest Hills Citizens Association for several terms and is presently secretary-treasurer of the Agricultural Historical Society. He plans to garden and work on a book on livestock economics.

a general merchandising consulting office in Cambridge, Mass.

► **K. F. Voight**, manager of the Tobin Packing Co. plant at Estherville, Ia., has been elected a vice president of the company.

► **Michael J. Flynn**, who spent his entire business life in the packinghouse industry in New York city, died December 30. His age was 61. He represented Oscar Mayer & Co., Madison, for 17 years and was connected with Groeneveld Co., Inc., New York, for the past five years. He was well known throughout the meat packing and allied industries.

► **Robert H. McKinney** has joined the Davidson Commission Co., Chicago. For 21 years McKinney was associated with The Cudahy Packing Co. in the

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fats, oils and pharmaceutical divisions, in both a technical and administrative capacity.

► **John William Pehler**, 45, general plant superintendent of the Armour unit in Tifton, Ga., for the last 14 years, died recently, following a stroke. He was a prominent civic leader and had served as director of many fund-raising campaigns.

► **William F. Terwilliger**, retired sales representative of Armour and Company, Coldenham, N. Y., died recently.

► **Appointment of Dr. Byron T. Shaw** as administrator of the USDA's Agricultural Research Administration has been announced by **Charles F. Brannan**, secretary of agriculture. Shaw succeeds **Dr. P. V. Cardon**, who has retired following a career of 42 years as researcher, teacher and administrator.

► **Charles Jacob Wagner**, who retired 13 years ago as a salesman for Swift & Co., died recently at his home in Long Beach, L. I., N. Y.

► **George C. Picardi**, 39, a salesman for King & Co., Jersey City, N. J., died recently.

► **Arnold A. Brown** of Geo. A. Hormel & Co., conducted instruction in meat department methods in the first course in retail food store operation given in Lancaster, Pa. for grocers. Brown is in the Philadelphia office of Hormel.

► **Local & Western Shippers**, Dallas, Tex., distributors of packinghouse and dairy products, have recently obtained representation of quality brands of pure cane sugar which will be stocked in various centrally located warehouses in the Southwest.

► **John A. Stroud**, 63, Savannah, Ga., manager for Wilson & Co., died recently.

► **Thomas Vincent**, traffic manager, Rath Packing Co., Waterloo, has been elected a director of the Iowa Industrial Traffic League.

► **E. E. Reardon** has built a small processing plant near Decorah, Ia., to slaughter cattle, hogs and sheep as well as some wild game.

► **Leroy Riddle**, secretary-treasurer, Medford's, Inc., Chester, Pa., died December 26 at his home. He was 52.

Kingan Given Recognition For Service to Community

In a special year-end issue, the *Indianapolis Star* gave recognition to firms in that city which had been in business 50 years or more, among them Kingan & Co. An article on the company's history points out that, as one of the top ten packers in the nation, Kingan pioneered in a host of "firsts" for the industry—from the days in 1868 when **Thomas D. Kingan** helped develop warm-weather refrigeration. The Indianapolis business was established in 1862, but its origin goes back to 1845 when a plant was started at Belfast, Ireland.

The American company has several holders of the American Meat Institute's gold pin for 50 years with the industry, including **W. R. Sinclair**, board chairman. The first woman in the packing industry to receive a 50-year button was a Kingan employee, **Miss Katie Crahan**.

► **Charles H. Gifford**, 63, a retired district auditor for Swift & Company, Boston, died recently.

► The South Omaha Merchants Association, Omaha, Nebr., is seeking to have a \$300,000 rendering plant built in the stockyards area but many residents of the area are protesting. **Harry B. Coffee**, president of the Union Stock Yards Co., pointed out there is only one rendering plant in South Omaha and there is need by the packers for this allied industry.

► The Purdue University Livestock and Meat Caravan is scheduled to visit many Indiana counties during January and February. The caravan contains displays designed for instruction in livestock production and marketing and meat cookery. Purdue specialists accompany the caravan to answer questions.

► The Quebec, Canada provincial government has granted \$150,000 to the Saguenay Abattoirs, as a subsidy because of the value of the enterprise to livestock producers.

► Several meat packing and wholesale companies have been incorporated

Custom's

TIMELY TIPS

ABOUT PORK SAUSAGE

The very heart of your pork sausage business lies in the seasoning you use . . . are you sure you are using the seasoning that is *right* for your product? The seasoning that suits your customers' taste to a T?

The profitable sausage season is at hand. Your customers are looking forward to the aromatic sizzle of tasty sausage in their skillets. But the appeal of sausage *sizzling* doesn't win repeat sales unless the *cooked* sausage fulfills its promise. And this promise of flavorful, appetizing, taste-tingling sausage cannot be fulfilled when good flavor is left in the frying pan. Avoid this waste . . . capture every bit of the fine flavor. Use CUSTOM-seasoned pork sausage . . . the sausage with the sealed-in flavor! The best way, the only way to make *all* your customers *steady* customers is to give them *all* the flavor—not just a portion of it. The sure way of doing this is to season your pork sausage with CUSTOM'S pork sausage seasoning! Use CUSTOM'S pork sausage seasoning and assure yourself of profitable, repeat business all season long.

We specialize in making seasonings to suit your trade's particular taste. These special seasonings enable you to build your fresh pork sausage into a highly profitable specialty-of-the-house.

Let CUSTOM'S staff of experts use their years of experience to develop a special pork sausage seasoning for you. They will work out a specific formula for your product. This carefully planned formula is then placed in our files and all your future orders are filled according to it . . . it becomes *your* formula and yours alone. Consult your CUSTOM representative soon and start cashing in on CUSTOM-flavored pork sausage.

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WE SPECIALIZE IN CUSTOM MADE INGREDIENTS TO YOUR SPECIFICATIONS



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under New York state laws: Paragon Provision Co., New York City, by Louis J. Almon, Murray Ehrlich and Ruth Korsnes, whose addresses are 45 John st., New York city; Lee Beef Corporation, Kings, N.Y., by A. M. Myers, Seymour J. Shapiro and Yetta Frankel, whose addresses are 277 Broadway, New York city; K & R Pork & Provision Co., Bronx, N.Y., by George Firestone, Irving L. Ruskin and Mary Spira, whose addresses are 1440 Broadway, New York city; First Brothers, New York, N.Y., by Albert P. Singman, Maxwell Handelsman and Murray Bein, whose addresses are 19 W. 44th st., New York city; Crescent Quality Meats, New York city, by Nettie Byron, Rose Ring and Estelle Collen, whose addresses are 67 W. 44th st., New York city; Reiter & Schmarts, Queens, N.Y., by Julius Reiter, David Schwartz and Harold Beckelran, 1895 Walton ave., Bronx, N.Y.; Benjamin Winkler, Kings, N.Y., by Benjamin and Minnie Winkler, 1169 Forty-third st., Brooklyn, and Sidney Gartenberg; S & B Meat Products, Kings, N.Y., by Samuel Stein, 280 Broadway, New York city; Edward Soshnick and Philip Braunstein; Jay-Zee Packing Corp., New York city, by Joseph Kosofsky, Rose Frank and Sol Feder, 408 W. 14th st., New York city, and Hillside Beef Co., Queens, N.Y., by Jacob A. Singer and Albert Sacklow, 186 Joralemon st., Brooklyn, and Catherine Ladubec.

►A gas explosion in the smokehouse of Mouret Packing Co., Opelousas, La., recently, completely destroyed the six smokehouses and an area of approximately 75x75 ft. of one corner of the plant. The smokehouses are being replaced by the Julian Engineering Co. with modern stainless steel panel-type units.

►Joseph Wagenheim, Atlantic City, N. J., exhibited steaks, roasts and sides of beef from the champions of the Chicago International Livestock Exposition. The exhibit is an annual event of the firm during the holiday season.

►Penn Meat Packing Co., Philadelphia, recently had its charter of incorporation amended to change its name to the Grand Union Stores of Pennsylvania, with offices in Philadelphia.

Renderers Quiz DiSalle On Tallow Price Rollback

Further protesting the rollback in tallow and grease prices which OPS has said it is contemplating, the National Renderers Association this week sent another plea to Michael V. DiSalle, administrator, Office of Price Stabilization. F. B. Wise, secretary-treasurer of the association, specifically asked DiSalle if a rollback is also contemplated on other domestically produced fats and oils. He also asked to be advised what weight OPS will give to the official communication reported filed with the agency by the Department of Agriculture protesting the contemplated rollback of tallow prices.

Wise's letter referred to the response made by Arval Erikson of the OPS to a telegram inquiring "who would get the benefit of the 20 per cent differential between the contemplated 30 per cent rollback of tallow ceiling prices and the 10 per cent rollback of soap prices." Wise continued:

"Mr. Erikson's reply has let the cat out of the bag as to where the tallow ceiling rollback plan originated. He states that 'the cost of tallow represents less than half the cost of soap and the fact that tallow prices have declined does not mean that other materials used by a soap maker have also declined, nor does it mean that the cost of labor, facilities, interest, rent, etc. have declined.' How is it that you are so ready to recognize increases in the cost of production of soap and yet in your recent memorandum to the Joint Senate-House Committee on Defense Production you baldly asserted that tallow has no 'cost of production?' The members of the independent rendering industry insist that there is a cost of producing tallow, your belief to the contrary notwithstanding, and they expect to see that this fact is recognized.

"We are looking forward with a great deal of concern to the reported announcement of the new tallow ceilings. You have implied that the present tallow price ceiling of 15c per pound is excessive and based upon speculative considerations; does it not then follow that the present ceiling prices for other domestically produced fats and oils such as lard, fish oil, cottonseed oil, corn oil and soybean oil are similarly excessive and speculative since their ceilings are in each case at a higher level than that of tallow?"

USDA Annual Handbook

The livestock branch of the Department of Agriculture has issued its eighteenth annual "Livestock Market News Statistics and Related Data" handbook. It contains statistics on livestock on farms and ranches as of January 1; livestock receipts at public markets; federally inspected slaughter by months; cold storage holdings of meat and lard; exports and imports of meat; farm prices of livestock and wholesale and retail prices of meat; meat production and consumption; and average weights and yields by classes.



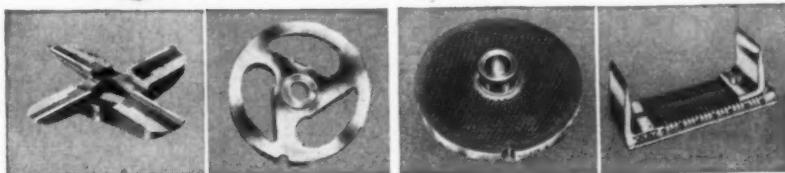
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H. J. Mayer & Sons Co., Inc.

Look to H. J. Mayer for advice in selecting the seasoning formula that puts the most "sell" in your pork sausage. Mayer's Special Seasonings for pork sausage are available in all the different types and styles checked on the chart below. Now you can make those plump, pink piglets that steal the show in any show case . . . and flavor them to *your* customers' particular taste. Write today for detailed information.

MAYER'S Special Pork Sausage Seasonings

	Regular Strength	Light Sage	No Sage	Southern Style
NEW WONDER (Regular type)	✓	✓	✓	✓
NEW WONDER (So-Smooth type)	✓	✓	✓	✓
WONDER (Regular type)	✓	✓	✓	✓
WONDER (So-Smooth type)	✓	✓	✓	✓
SPECIAL (Regular type)	✓		✓	✓
SPECIAL (So-Smooth type)	✓		✓	✓
OSS (Completely soluble)	✓	✓	✓	✓



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AND COMPANY

State Sewage Program Getting Cooperation

More than \$150,000,000 has been and is being spent for sewage and industrial waste treatment works throughout Pennsylvania since the state's clean streams program was started in 1944. Dr. Russell E. Teague, secretary of the Pennsylvania State Health Department, told a symposium on stream pollution and industrial wastes held in Philadelphia recently in conjunction with the 118th meeting of the American Association for Advancement of Science.

A "practical method" for handling waste from 1,300 small slaughterhouses scattered throughout Pennsylvania is about ready for distribution, he said, as a result of a research project supported by the State Sanitary Water Board at Pennsylvania State college. Dr. Teague indicated that the study would be widely employed by other states which have been troubled with the same problem.

"The general public demands clean streams," Dr. Teague declared. "Municipal officials in general understand this and are planning to provide treatment for their wastes; industry is co-operating. Concrete evidence of this may be noted in the fact that since the clean streams program was begun in 1944, in excess of \$150,000,000 has and is being spent for sewage and industrial waste treatment works throughout the state. This money is probably equally divided between sewage treatment works and industrial water systems."

Supreme Court Turns Down Safeway Appeal

The Supreme Court has refused to accept an appeal by Safeway Stores, Inc., asking that it decide whether the Capehart amendment to the economic controls law applies to retailers. Earlier, the Emergency Court of Appeals threw the case out for lack of jurisdiction.

The amendment in question allows "any person" to apply to OPS for adjustment of ceiling prices in order to reflect the highest price he got for his product between January and June, 1950, plus any increases in costs up to July 26, 1951. OPS had contended this would require it to set individual ceilings for every applicant, which would be an impossible load on the agency. OPS attempted to get the amendment changed during the last session of Congress.

Under the Capehart amendment, Safeway filed applications asking for price ceiling increases in about 1,050 of its stores. When OPS, according to Safeway, did nothing about the applications, it filed a suit to force OPS to grant or deny its petitions. OPS held that retailers are covered by the Herlong amendment which allows wholesalers and retailers to continue to realize the same percentage margins.

Take an interesting few minutes trip up and down the Meat Trail.

List 25 Non-Financial Ways in Which Business Firms Can Serve Employees

Non-financial incentives—but concrete ideas—that may increase employee satisfaction were presented in a recent article by John B. Bennet in *Mill & Factory*. His discussion concerns the working environment and conditions in the plant; recreational and service facilities; extra service for employees and "minor" policies for good human relations. He lists many extra services which are not required or even expected by employees, pointing out that people like especially something which is unexpected. Most of these services cost the company very little. Among these are the following:

1. Employee housing is a field where

Corn Cob Atmosphere Sparks Down-on-Farm Promotion

A down-on-the farm breakfast, styled for cold weather appetites and geared to economy budgets, will be promoted nationally during January by Armour and Company. Designed to please even the biggest eater in the family, the breakfast includes family



Farm dress, complete with corn cob pipe, helps Armour Salesman Frank Marzek line up Dealer Jack Sobbe of Sobbe's Certified Super Mart, Chicago, for big January "Down-on-the-Farm" breakfast pork sausage and egg promotion.

style servings of pork sausage, fried eggs, pan fried potatoes, sugared doughnuts, milk, coffee and apples.

An individual serving of two large eggs and two pork sausage links will cost only about 21c at average retail prices, Armour estimates.

A full-page, full color ad in the February 2 *Saturday Evening Post* will illustrate the hearty meal. Retailers will be provided with supporting point-of-sale material, including store banners, meat case strips and advertising mats.

To lend authentic rural atmosphere to the promotion, thousands of Armour salesmen will be "armed" with corn cob pipes when they present the promotion to retailers.

management's help is often needed.

2. Transportation to work should be arranged, especially for new employees.

3. Check cashing services should be made available at the plant.

4. Selling stamps to employees at the plant is a valuable service, easily provided.

5. Tax returns of employees could be prepared with the assistance of company experts.

6. Hotel and travel reservations for employees could be made by the company.

7. Birthdays and anniversaries of employees could be remembered by sending a card or a small gift. Christmas cards could also be sent.

8. Company facilities could be made available for recreational purposes after working hours.

9. Theater and amusement tickets at reduced prices can often be obtained by companies.

10. Shopping services can often be arranged for group purposes at reduced prices.

11. Special purchases from customer vendors of affiliated firms can be arranged by the purchasing department.

12. Group insurance plans are offered by most companies.

13. Savings plans can be offered employees.

14. Small loans could be financed by the companies for its employees.

15. Taking sick employees home in a company car or taxi constitutes a nice gesture.

16. Family counseling services often enable the employer to improve the employees' home life.

17. Courses organized by the company will enable employees to equip themselves for better jobs.

18. Tuition payments should be made for employees trying to improve their skill and knowledge.

19. Guest house for employees' relatives and visitors could be maintained, especially by companies located in small towns.

20. Free coffee will be appreciated, especially by night shifts.

21. A radio program with employee participation could be put on by local radio stations with the company's support.

22. Employee publications or house organs are valuable aids in gaining employee interest and loyalty. News letters on important company developments should be mailed employees.

23. Group pictures of departments should be taken from time to time to increase the workers' feeling of belonging.

24. Employee handbooks on company policy and operation clarify worker views on the company.

25. Recreational group activities should be sponsored by management. Open houses will bring the home and company closer together.

Inspected Meat Production Drops To 4-Month Low During Holiday Week

MEAT production for the week ended December 29 was the smallest in about four months, figures released by the U.S. Department of Agriculture indicate. The decrease was attributed largely to suspension of slaughter over the holiday and icy roads and heavy snows which hampered the marketward movement of

000-lb. output of a week ago and 4 per cent under last year's 308,000,000-lb. production for the corresponding December period.

Cattle slaughter of about 198,000 head registered a 42,000 head drop from the previous week and 22,000 head less than a year earlier. A total of 111,000,000 lbs. of beef was pro-

500,000 lbs. compared with 8,800,000 lbs. the preceding week and 6,700,000 lbs. last year.

A total of 1,255,000 hogs were slaughtered during the week for a 392,000 head decrease from the previous week, but 9,000 head more than during the corresponding week of 1950. Pork production of 171,000,000 lbs. tallied exactly with a year ago, but fell 51,000,000 lbs. below a week ago. Processors turned out 43,900,000 lbs. of lard compared with 56,000,000 lbs. last week, and about the same amount a year ago.

Sheep and lamb kill amounted to 156,000 head against 168,000 for the previous week and 192,000 head last year. Lamb and mutton production for the three weeks under comparison was 7,300,000, 7,700,000 and 8,800,000 lbs., respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended December 29, 1951, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Dec. 29, 1951	198	111	53	5.5	1,255	171	156	7.3	295.0
Dec. 22, 1951	240	132	81	8.8	1,647	222	168	7.7	371.0
Dec. 30, 1950	229	129.2	65	6.5	1,252	176.5	196	8.8	321.0

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Dec. 29, 1951—Not available due to holidays.										
Dec. 22, 1951	1,010	551	200	100	239	135	97	46	14.2	56.0
Dec. 30, 1950	1,020	564	180	100	251	141	96	45	14.7	43.9

livestock. Cattle slaughter was the smallest since midsummer and calf slaughter the smallest of the year. Hog slaughter, too, was down sharply.

The estimated production of 295,000,000 lbs. of meat was a 21 per cent decrease compared with the 371,000,-

duced during the week compared with 132,000 for the preceding week and 120,000 a year ago.

Calf slaughter dwindled to 55,000 head against 81,000 for the previous week and 66,000 a year ago. Production of inspected veal amounted to 5,-

AMI PROVISION STOCKS

Total of all pork meat holdings for the two-week period ended December 29 increased by approximately 69,000,000 lbs. over supplies of two weeks earlier, the American Meat Institute has reported. The December 29 total of 388,400,000 lbs. was 18,000,000 lbs. above two weeks ago and over 12,000,000 lbs. more than the 1947-49 average. Total cured and frozen for cure items amounted to 314,700,000 against 267,700,000 lbs. two weeks earlier, 312,700,000 a year ago and 313,800,000 lbs. the 1947-49 average.

The accompanying table shows stocks as percentages of holdings two weeks ago, last year, and the 1947-49 average.

	Dec. 29 stocks as Percentages of Inventories on		
	Dec. 15, 1951	Dec. 31, 1950	1947-49 Av.
BELLIES			
Cured, D. S.	119	113	123
Cured, S.P. & D.C.	97	80	77
Frozen-for-cure, regular	122	31	138
Frozen-for-cure, S.P. & D.C.	142	132	155
Total bellies	120	110	113
HAMS			
Cured, S.P. regular	100	80	50
Cured, S.P. skinned	92	102	95
Frozen-for-cure, regular	200	67	40
Frozen-for-cure, skinned	162	93	87
Total hams	114	97	90
PICNICS			
Cured, S. P.	113	59	67
Frozen-for-cure	135	123	125
Total picnics	132	97	138
FAT BACKS			
D.S. CURED	106	80	92
OTHER CURED AND FROZEN-FOR-CURE			
Cured, D.S.	107	91	59
Cured, S. P.	96	78	65
Frozen-for-cure, D.S.	325	108	93
Frozen-for-cure, S.P.	105	67	85
Total other	106	76	73
BARBELED PORK	100	87	50
TOT. D.S. CURED			
ITEMS	114	102	103
TOT. FROZ. FOR D.S. CURE	185	59	109
TOT. S.P. & D.C. CURED	96	80	81
TOT. S.P. & D.C. FROZ.	142	113	123
TOT. CURED & FROZEN-FOR-CURE	118	101	100
FRESH FROZEN			
Loins, shoulders, butts and spareribs	135	115	110
All other	152	145	130
Total	143	128	118
TOT. ALL PORK MEATS	122	105	103
RENDERED PORK FATS	97	111	86
LARD	128	85	66

HOG COSTS DECLINE; MARGINS IMPROVE IN HOLIDAY WEEK

(Chicago costs and credits, Monday and Wednesday of this week.)

Only a slight drop in the product values in all weights of hogs tested, coupled with a drastic reduction in the cost of live hogs, resulted in vastly improved cutting margins. Heavier weights were the only class still showing minus values.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for Monday and Wednesday.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price per lb.	per cwt. alive	Value per cwt. yield		Pct. live wt.	Price per lb.	per cwt. alive	Value per cwt. yield		Pct. live wt.	Price per lb.	per cwt. alive	Value per cwt. yield	
Skinned hams	12.7	44.7	\$ 5.69	\$ 8.08	12.7	44.7	\$ 5.68	\$ 7.91		13.0	41.3	\$ 5.37	\$ 7.43	
Picnics	5.7	28.3	1.62	2.29	5.5	26.2	1.44	2.02		5.4	25.7	1.38	1.88	
Boston butts	4.3	37.0	1.59	2.26	4.1	34.5	1.47	2.00		4.1	34.5	1.38	1.92	
Loins (blade in)	10.2	40.1	4.10	5.85	9.9	39.2	3.88	5.44		9.7	36.5	3.54	4.89	
Lean cuts			\$13.00	\$18.48			\$12.47	\$17.37				\$11.67	\$16.12	
Bellies, S. P.	11.1	2.55	2.83	4.06	9.6	24.4	2.38	3.29		4.0	20.0	.79	1.05	
Bellies, D. S.					2.1	19.7	.41	.58		8.6	19.7	1.68	2.36	
Fat backs					3.2	13.0	.42	.59		4.6	13.4	.62	.86	
Plates and jowls	2.9	10.6	.31	.44	3.1	10.6	.30	.44		3.5	10.6	.37	.50	
Raw leaf	2.3	12.1	.28	.38	2.2	12.1	.27	.38		2.2	12.1	.27	.38	
P.S. lard, rend. wt.	13.9	12.6	1.75	2.51	12.4	12.6	1.56	2.18		10.4	12.6	1.31	1.83	
Fat cuts & lard			\$ 5.18	\$ 7.38			\$ 5.34	\$ 7.42				\$ 5.04	\$ 6.98	
Spareribs	1.6	37.2	.60	.86	1.6	35.8	.57	.82		1.6	25.5	.41	.56	
Regular trimmings	3.3	16.2	.54	.75	3.1	16.2	.50	.68		2.0	16.2	.47	.61	
Feet, tails, etc.	2.0	11.2	.22	.32	2.0	11.2	.22	.32		2.0	11.2	.22	.32	
Offal & misc.			.75	1.20			.76	1.19				.75	1.18	
TOTAL YIELD & VALUE	70.0		\$20.29	\$28.90	71.5		\$19.85	\$27.76		72.0		\$18.56	\$25.77	
Cost of hogs			\$18.42				\$18.13					\$17.53		
Condemnation loss			.10				.10					.10		
Handling and overhead			1.36				1.22					1.13		
TOTAL COST PER CWT.			\$19.88	\$28.40			\$19.45	\$27.20				\$18.76	\$26.05	
TOTAL VALUE			20.29				19.85					18.56		
Cutting margin			+\$4.41				+\$4.40					-\$2.20		
Margin last week			—1.07				— .90					—1.93		

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- Heavily Built — All Welded Construction
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x 14" D

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Complete with
Two Stainless Steel
Wearing Strips
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31" L x 21 3/8" W x 14 1/4" H

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MEAT and SUPPLIES PRICES CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

Native steers	Jan. 3, 1952
Prime, 600/800	56 @ 56½
Choice, 500/700	54½ @ 56
Choice, 700/800	53½ @ 54
Good, 700/800	51 @ 51½
Commercial cows	43½ @ 44
Can. & cut.	42½*
Bulls	48½*

STEER BEEF CUTS†

(*Ceiling base prices, f.o.b. Chicago)

Prime:	
Hindquarter	64.9
Forequarter	51.5
Round	61.0
Trimmed full loin	90.5
Flank	30.0
Cross cut chuck	50.4
Regular chuck	55.0
Fore Shank	32.0
Brisket	43.0
Rib	75.0
Short plate	22.0
Back	60.3
Triangle	47.1
Arm chuck	51.8
Untrimmed loin	69.5

Choice:	
Hindquarter	61.9
Forequarter	50.4
Round	61.0
Trimmed full loin	82.5
Flank	30.0
Cross cut chuck	50.4
Regular chuck	55.0
Fore Shank	32.0
Brisket	43.0
Rib	68.0
Short plate	32.0
Back	58.4
Triangle	47.1
Arm chuck	51.8
Untrimmed loin	64.0

(*Ceiling base prices, f.o.b. Chicago)

BEEF PRODUCTS†

Tongues, No. 1	37.8*
Brains	8 @ 9
Hearts	32½ @ 33
Livers, selected	58 @ 60.80*
Livers, regular	48 @ 50
Tripe, scalded	12.3*
Tripe, cooked	15.8*
Lips, scalded	19.3*
Lips, unsalted	18.3*
Lungs	6½
Melts	6½
Udders	5.5

*Ceiling base prices, loose, f.o.b. Chicago.

BEEF HAM SETS†

Knuckles	66.10*
Insidies	66.10*
Outsidies	64.10*

*Ceiling base prices, f.o.b. Chicago.

FANCY MEATS

(L.c.l. prices)	
Beef tongues, corned	44 @ 47
Veal breads, under 6 oz.	78 @ 80
6 to 12 oz.	85 @ 90
12 oz. up	88 @ 90
Calf tongues	37.00 @ 38.80
Lamb fries	72
Ox tails, under ½ lb.	25.8*
Over ½ lb.	25.8*

*Ceiling base prices, f.o.b. Chicago.

WHOLESALE SMOKED MEATS

(L.c.l. prices)	
Hams, skinned, 14/16 lbs., wrapped	48 @ 51½
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	52 @ 55
Hams, skinned, 16/18 lbs., wrapped	46 @ 50½
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	50 @ 52
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	35 @ 37
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	33 @ 35
Bacon, No. 1 sliced, 1-lb. open-faced layers	40½ @ 43

VEAL—SKIN OFF

(L.c.l. prices)	
Prime, 80/150	56 @ 58½*
Choice, 50/80	56 @ 58½*
Choice, 80/150	56 @ 58½*
Good, 50/80	54 @ 56½*
Good, 80/150	54 @ 56½*
Commercial, all weights	48 @ 50

†For permissible additions to ceiling base prices, see CPR 101.

CARCASS LAMBS

(L.c.l. prices)	
Prime, 30/50	58.00 @ 60.00
Choice, 30/50	58.00 @ 60.00
Good, all weights	54.00 @ 58.00

CARCASS MUTTON

(L.c.l. prices)	
Choice, 70/down	32 @ 34
Good, 70/down	32 @ 34
Utility, 70/down	30.00 @ 32.00

FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)	
Hams, skinned, 10/16 lbs.	45
Pork loins, regular	
12/down, 100's	42
Pork loins, boneless, 100's	60
Shoulders, skinned, bone-in, under 16 lbs., 100's	32 @ 32½
Picnics, 4/6 lbs., loose	29
Picnics, 6/8 lbs., loose	27
Boston butts, 4/8 lbs., 100's	38 @ 38½
Tenderloins, fresh, 10's	80
Neck bones, bbls.	12 @ 12½
Livers, bbls.	17
Brains, 10's	15.80*
Ears, 30's	12½ @ 13
Snouts, lean-in, 100's	11½ @ 12
Feet, front, 30's	8

SAUSAGE MATERIALS—FRESH

Pork trim., regular 40%, bbls.	16 @ 16½
Pork trim., guar. 50% lean, bbls.	17½ @ 18
Pork trim., spec. 80% lean, bbls.	39
Pork trim., ex. 85% lean, bbls.	40
Pork cheek meat, trmd., bbls.	39½
Bull meat, bon'ls, bbls.	62 @ 62.50
Bon'ls cow meat, C.C., bbls.	57 @ 58
Beef trimmings, bbls.	45
Boneless chunks, bbls.	58 @ 59
Beef head meat, bbls.	41.60*
Beef cheek meat, trmd., bbls.	41.60*
Shank meat, bbls.	59.80*
Veal trimmings, boneless, bbls.	53

*Ceiling price.

SAUSAGE CASINGS

(F.O.B. Chicago
 (L.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1½ to 1½ in.	80 @ 85
Domestic rounds, over 1½ in., 140 pack	1.10 @ 1.15
Export rounds, wide, over 1½ in.	1.50 @ 1.60
Export rounds, medium, 1½ to 1½ in.	1.00 @ 1.05
Export rounds, narrow, 1 in. under	1.15
No. 1 weasands, 24 in. up	12 @ 14
No. 1 weasands, 22 in. up	7 @ 9
No. 2 weasands	9
Middles, sewing, 1½ @ 2 in.	1.35 @ 1.45
Middles, select, wide, 26 @ 2½ in.	1.55 @ 1.70
Middles, select, extra, 2½ @ 2½ in.	1.70 @ 1.95
Middles, select, extra, 2½ in. & up	2.50 @ 2.60
Beef bungs, export, No. 1	24 @ 28
Beef bungs, domestic, 12 @ 18	
Dried or salted bladders, per piece:	
12-15 in. wide, flat	17 @ 20
10-12 in. wide, flat	11 @ 14
8-10 in. wide, flat	5 @ 9
Pork casings:	
Extra narrow, 29 mm. & dn.	4.10 @ 4.20
Narrow, mediums, 29 @ 32 mm.	4.00 @ 4.05
Medium, 32 @ 35 mm.	2.85 @ 3.10
Spec. med., 35 @ 38 mm.	2.25 @ 2.40
Export bungs, 34 in. cut	26 @ 27
Large prime bungs, 34 in. cut	18 @ 19
Medium prime bungs, 34 in. cut	12 @ 14
Small prime bungs	8 @ 9
Middles, per set, cap off	50 @ 55

DRY SAUSAGE

(L.c.l. prices)	
Cervelat, ch. hog bungs	97
Thuringer	59 @ 62.4
Farmer	82 @ 84
Holsteiner	81 @ 84.5
R. C. Sausage	92 @ 95.5
Genoa style sausage, ch.	93 @ 96
Pepperoni	84 @ 87
Italian style hams	75 @ 79



MAGNETIC SAUSAGE TRAP (TRADEMARK)

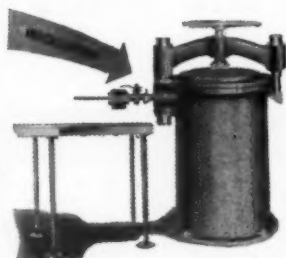
For use on Frankfurters, Bologna, Liverwurst, Little Pigs, Country Style and other Fine Chopped Fresh Sausage and Meat Products.



Sanitary Model 190

REMOVES:

Staples, wire, broken pieces of cutter blades, bearings washers, and other iron particles.



Pats. Pending

WRITE FOR BULLETIN 190

cESCO

173-14TH ST., SAN FRANCISCO 3, CALIF.

ADELMANN

The choice of discriminating packers all over the world.

Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."



HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.
Chicago Office, 332 S. Michigan Ave.

RED SEAL

CERTIFIED CASING COLORS

Especially made
for coloring
sausage casings



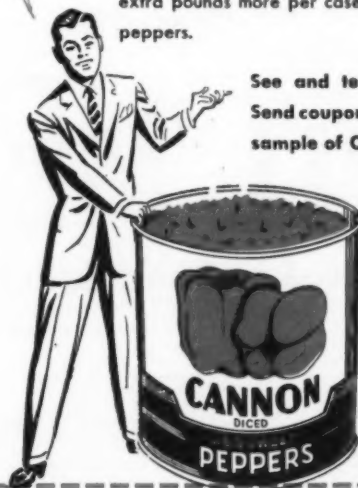
WARNER-JENKINSON MFG. CO.
2526 BALDWIN ST. • ST. LOUIS 6, MO.

*You can see for yourself
why it pays to use*

CANNON DICED RED SWEET PEPPERS

Bright-red, crisp, firm Cannon Peppers increase the eye and sales appeal of your product. They are Cannon's own home-grown strain of thick-walled California Wonder Peppers. Cannon Peppers save you money and production costs. Not packed in brine, require no washing. Diced—eliminate cutting and handling. In convenient #10 tins—no spoilage or leftovers. Extra heavy pack (process patent pending). Approximate weight nearly five pounds—up to 10 ounces more per can or, three extra pounds more per case than ordinary peppers.

See and test for yourself.
Send coupon below for FREE
sample of Cannon Peppers.



H. P. Cannon & Son, Inc.
Established 1881 • Incorporated 1911
Dept. NP-1, Bridgeville, Delaware

Ship trial _____ #10 tins
Cannon Diced Red Sweet Peppers

Name _____ Title _____

Company _____

City _____ Zone _____ State _____

Buyer's Name _____

ASMUS BROTHERS, INC., wishes
its many friends **HAPPY NEW YEAR**

and a new high in prosperity
for the years to come.



ASMUS BROS. INC.

Spice Importers and Grinders

523 EAST CONGRESS • DETROIT 26, MICHIGAN

For Federally Inspected,
Top Quality

BULL MEAT

That Makes Good Sausage Better:

BROKERS INQUIRIES ARE SOLICITED!



Phone Or Wire Collect!

CH esapeake 3-9644 - 9645

• IMMEDIATE DELIVERY •

MONARCH

PROVISION COMPANY

• SAUSAGE MATERIALS •

920-924 W. FULTON ST., CHICAGO 7, ILL.

LIGHT WEIGHT — HEAVY DUTY — MEAT SHIPPING BOXES

- Drawn seamless .072 aluminum alloy
- Embossed for greatest strength
- Stainless steel handles
- Handles permanently centered
- Wear pads brazed aluminum
- Nesting stops
- Rims reverse drawn to eliminate sharp edges in handling
- Rounded corners—easy to clean
- Drain lip on rim
- Stacks conveniently
- Nests conveniently
- Rigid inspection—meets all requirements
- Size—inside 32" x 13½" x 9⅞" outside 34½" x 16⅞" x 10¼"
- Your firm name embossed free on side panels in purchases of 50 or more.

- Drain holes on rim top—Permits draining of rim in any position

CHECK THESE
15
FEATURES



Buy Boss Aluminum Meat Shipping Boxes, light, easy to handle, stack and nest. Simple to clean, they pass the most rigid inspections. Available now! Write for informative literature and prices.



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog casings..47 1/2	@49
Pork sausage, sheep cas..49	@52
Frankfurters, sheep cas..55	@59.1
Frankfurters, skinless ..49	@51.5
Bologna	47.7
Bologna, artificial cas..45	@47
Smoked liver, hog bungs..48 1/2	@49 1/2
New Eng. lunch, spec..75	@77 1/2
Minced lunch, spec. ch..54	@58 1/2
Tongue and blood	46
Blood sausage	41
Sausage	36
Polish sausage, fresh	30
Polish sausage, smoked...	32 1/2

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	33	38
Resifted	36	41
Chili Powder	42	44
Chili Pepper	89	98
Cloves, Zanzibar	70	74
Ginger, Java, unbl..	41	51
Ginger, African
Cochin
Mace, fcy, Banda	1.50	1.42
East Indies
Mustard, flour, fcy..	35	30
No. 1	60	60
West India Nutmeg ..	46	46
Paprika, Spanish	50	50
Pepper, Cayenne	46	46
Pepper, white	1.78	2.90
Pepper, white	2.60	2.98
Malabar	1.75	1.92
Black Lampoon	1.78	1.92

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Dec. 27	San Francisco Dec. 27	No. Portland Dec. 28
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$56.50@58.00		\$57.70@58.10
600-700 lbs.	55.00@58.00	\$56.50@57.00	57.70@58.10
Good:			
500-600 lbs.	54.00@56.00	55.93@56.10	55.70@56.10
600-700 lbs.	54.00@56.00	55.93@56.10	55.70@56.10
Commercial:			
350-600 lbs.	50.60@51.00	50.93@51.10	50.70@51.10
COW:			
Commercial, all wts.	44.00@48.00	48.00@51.10	46.00@51.10
Utility, all wts.	43.00@46.00	43.00@47.00	44.00@49.10
FRESH CALF:			
Choice:			
200 lbs. down	57.00@58.40		56.00@58.40
Good:			
200 lbs. down	55.00@56.40		55.00@56.40
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	56.00@58.00	58.00@59.00	54.00@57.00
50-60 lbs.	56.00@58.00	56.00@58.00	
Choice:			
40-50 lbs.	56.00@58.00	58.00@59.00	54.00@57.00
50-60 lbs.	55.00@58.00	55.00@58.00	
Good, all wts.	53.00@57.00	57.00@58.30	54.00@56.00
MUTTON (EWE):			
Choice, 70 lbs. dn.	35.70 bulk	34.50@35.80	33.40@33.80
Good, 70 lbs. dn.	33.70 bulk	32.00@33.80	33.40@33.80
FRESH PORK CARCASSES: (Packer Style)			
80-120 lbs.		31.00@36.45	
120-160 lbs.	30.00@32.00	29.00@35.55	28.00@30.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	43.00@46.00	44.00@52.00	45.00@49.00
10-12 lbs.	43.00@46.00	44.00@52.00	44.50@47.00
12-16 lbs.	43.00@46.00	44.00@50.00	44.00@48.00
PICNICS:			
4-8 lbs.	37.00@41.00	30.00@34.00	37.00@42.00
PORK CUTS No. 1:			
HAM, Skinned:		(Smoked)	(Smoked)
10-14 lbs.	52.00@59.00		53.00@57.00
14-18 lbs.	52.00@59.00	52.00@58.00	51.00@56.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	38.00@46.00	40.00@48.00	42.00@48.00
8-10 lbs.	33.00@41.00	40.00@46.00	40.00@46.00
10-12 lbs.	33.00@41.00		
LARD, Refined:			
Tierces	16.25@17.50		15.00@18.50
50 lb. cartons and cans.	17.00@18.00	18.00@19.00	
1 lb. cartons	17.50@18.50	19.00@20.00	18.00@20.00

SEEDS AND HERBS

(L.c.l. prices)

	Whole	Ground
Caraway seed	18	23
Cominos seed	30	34
Mustard seed, fancy..	23	27
Yellow American	20	..
Marjoram, Chilean..	..	24
Oregano	20	24
Coriander, Morocco..	18	21
Natural No. 1	42	49
Marjoram, French	72	81
Sage, Dalmatian
No. 1

CURING MATERIALS

	Cwt.
Nitrate of soda, in 400-lb. bbls., del., or f.o.b. Chgo.	\$ 9.80
Saltpeter, n. ton, f.o.b. N.Y.	11.00
Dbl. refined gran.	14.00
Small crystals	15.40
Pure rfd., gran. nitrate of soda	6.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	Per ton
Granulated	\$21.40
Medium	28.30
Rock, bulk, 40 ton car. delivered Chicago	11.00
Sugar—	
Raw, 90 basis, f.o.b. New York	6.05
Refined standard cane gran., basis	8.25
Refined standard beet gran., basis	8.05
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, L.A. less 2%	7.90
Dextrose, per cwt. in paper bags, Chicago	7.33

why
take a
trimming...

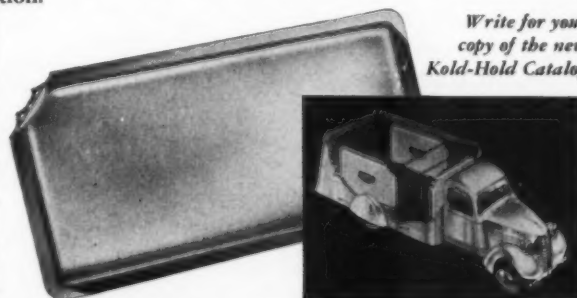


KOLD-HOLD refrigeration eliminates spoilage losses

You have no spoilage losses to cut into your profits when you refrigerate your trucks with Kold-Hold "Hold-Over" Plates. They eliminate trimming and loss of bloom by keeping truck interiors at safe low temperatures throughout the longest day's trips. They help keep truck bodies clean, sweet, dry and odorless so your meats retain all of their customer appeal.

The cost of Kold-Hold Truck Refrigeration is so little you just can't afford to be without it. You can more than repay its cost through savings in spoilage and manhours. You can save overtime costs in unloading and reloading because overnight hook-up of the truck into the plant compressor system, or plug-in of a self-contained compressor unit will keep undelivered load in prime condition. Thus operating costs are kept to a minimum and you can refrigerate your trucks for as little as 10 cents a day. This is less than the cost of ice and you save all the muss and handling time connected with it.

There is a big difference in your profit picture when your trucks are refrigerated with Kold-Hold "Hold-Over" Plates. That's why it pays to specify Kold-Hold Truck Refrigeration.



Write for your
copy of the new
Kold-Hold Catalog

KOLD-HOLD

protects every step of the way

KOLD-HOLD MANUFACTURING CO.

460 E. Hazel St.,

Lansing 4, Michigan

LEADING PACKERS USE

AIR-O-CHEK

The casing valve with the internal fulcrum lever

An ingenious inside lever arrangement opens valve. Quick acting. Self closing.

Send for Bulletin

AIR-WAY PUMP & EQUIP. CO., 4301 W. Thomas St., Chicago 51, Ill.

GET MORE GREASE... BETTER GREASE



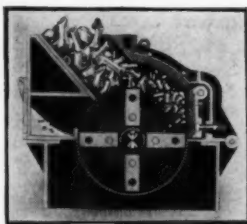
WITH MATERIALS HOGGED BY WILLIAMS' "S TYPE" HOG

Crushes carcasses, entrails, green bones and glue stock and shreds them into such condition that they may be drained without excessive heat. Preparation of dry rendering materials in this manner is much superior to any preparation process which delivers the material in solid chunks to the cooker. Williams' "S TYPE" Hog handles largest bones in carcass and reduces to 8 mesh in one operation. Also widely used for dry bones.

Frame is heavy-duty grey iron. Metal trap and special construction features to minimize upkeep costs! Available in direct motor or V-belt drive.

CHECK THESE FEATURES...

- ✓ NO KNIVES TO SHARPEN
- ✓ ADJUSTMENTS TO OVERCOME WEAR
- ✓ LARGER FEED OPENING
- ✓ HINGED COVER — INSTANT ACCESSIBILITY
- ✓ EASY TO CLEAN



**WILLIAMS ALSO
MAKES...**

Vibrating screens; crushers for bones, carcasses, and entrails; complete packaged by-product grinding plants.

WILLIAMS PATENT CRUSHER AND PULVERIZER CO.
2708 N. 9TH ST. ST. LOUIS 6, MO.

WILLIAMS

CRUSHERS GRINDERS SHREDDERS

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO OR CHICAGO BASIS		PICNICS	
		Fresh or F.F.A.	Frozen
THURSDAY, JAN. 3, 1952			
REGULAR HAMS			
Fresh or F.F.A.		S. P.	
8-10	43½n	43½n	
10-12	43½n	43½n	
12-14	43n	43n	
14-16	43n	43n	
BOILING HAMS			
Fresh or F.F.A.		S. P.	
16-18	40n	40n	
18-20	39n	39n	
20-22		39n	
SKINNED HAMS			
Fresh or F.F.A.		Frozen	
10-12	46n	46n	
12-14	45½	45½	
14-16	45½	45½	
16-18	42½ @ 42½	42½	
18-20	41½ @ 41½	41½	
20-22	40½ @ 40½	40½	
22-24	39½ @ 40	39½	
24-26	38 @ 39½	39½	
25-30	38	38	
25/up, 2's inc.	35	34½ @ 35	
FAT BACKS			
Green or Frozen		Cured	
6-8	13n	13½n	
8-10	14n	13½n	
10-12	14n	14½n	
12-14	14½n	14½n	
14-16	14½n	14½n	
16-18	14½n	14½n	
18-20	14½n	14½n	
20-25	14½n	14½n	
OTHER D. S. MEATS			
Fresh or Frozen		Cured	
Reg. plates... 14½n		14½n	
Clear plates... 12½n		12½n	
Square jowls... 12½		12½ @ 13	
Jowl butts... 9n		10½ @ 10½	
S. P. Jowls... 9n		10½	
n—nominal.			

*Ceiling price, CPR 74, loose, f.o.b. Chicago.

LARD FUTURES PRICES

MONDAY, DECEMBER 31, 1951

Jan. 14.05	14.15	14.05	14.15
Mar. 13.85	14.00	13.80	14.00a
May 13.92½	14.00	13.90	14.00a
July 14.02½	14.12½	14.00	14.12½
Sept. 14.22½			14.22½

Sales: 4,120,000 lbs.

Open interest at close Friday, Dec. 28th: Dec. 39, Jan. 222, Mar. 489, May 294, July 162, Sept. 11; at close Saturday, Dec. 29th: Dec. 39, Jan. 207, Mar. 490, May 307, July 174, and Sept. 11 lots.

TUESDAY, JANUARY 1, 1952

New Year's Day—Legal Holiday
(Market Closed)

WEDNESDAY, JANUARY 2, 1952

Jan. 14.05	14.05	13.87½	13.90a
Mar. 14.02½	14.05	13.87½	13.92½b
May 14.05	14.10	13.90	13.95
July 14.22½	14.25	14.05	14.05a
Sept. 14.22½			14.25a

Sales: 5,360,000 lbs.

Open interest at close Monday, Dec. 31: Jan. 240, Mar. 493, May 316, July 184, and Sept. 13 lots.

THURSDAY, JANUARY 3, 1952

Jan. 13.90	14.10	13.90	14.07½b
Mar. 13.95	14.10	13.90	14.07½b
May 13.95	14.15	13.95	14.12½
July 14.10	14.22½	14.10	14.22½
Sept. 14.25	14.30	14.25	14.30b

Sales: 3,360,000 lbs.

Open interest at close Wednesday, Jan. 2nd: Jan. 149, Mar. 498, May 348, July 181, and Sept. 13 lots.

FRIDAY, JANUARY 4, 1952

Jan. 14.25	14.50	14.25	14.50
Mar. 14.17	14.50	14.17	14.50a
May 14.25	14.50	14.25	14.50a
July 14.30	14.62	14.30	14.62
Sept. 14.55	14.65	14.55	14.65

Sales: 5,000,000 lbs.

Open interest at close Thurs., Jan. 3rd: Jan. 133, Mar. 497, May 327, July 146, and Sept. 18 lots.

a—asked. b—bid.

Anticipate Big Rise In U.S. Pork Imports

Based on 10 months official statistics, United States imports of hams, shoulders and bacon for the year 1951 may reach 35,000,000 lbs., the U. S. Department of Agriculture has announced. This is a sharp increase when compared with the 1950 total of 26,000,000 lbs. and far above 1949 imports. The 1951 imports may exceed the 1935-39 prewar average by several million pounds. The bulk of this expected increase is represented by Dutch exports, with Canada and Denmark following in that order.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b.	\$17.50
Chicago	
Refined lard, 50-lb. cartons, f.o.b. Chicago	17.50
Kettle rend., tierces, f.o.b. Chicago	19.50
Leaf, kettle rend., tierces, f.o.b. Chicago	20.50
Lard flakes	24.50
Neutral tierces, f.o.b. Chicago	23.50
Standard Shortening *N. & S.	21.50
Hydrogenated Shortening N. & S.	23.25

*Delivered.

WEEK'S LARD PRICES

P.S. Lard	P.S. Lard	Raw
Tierces	Loose	Leaf
Dec. 31... 14.25n	12.62½a	12.12½n
Jan. 1... Holiday, market closed.		
Jan. 2... 14.00n	12.62½	12.12½n
Jan. 3... 14.12½n	12.62½	12.12½n
Jan. 4... 14.62	13.12½	12.62½n

n—nominal. b—bid.

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS

CARCASS BEEF

(Ceiling base prices)

Jan. 3, 1952	
Per lb.	
City	
Prime, 800 lbs./down	60.00@62.00
Choice, 800 lbs./down	58.00@60.00
Good, commercial	56.00@58.00
Cow, utility	50.80@53.05
Cow, utility	41.00@44.00

BEEF CUTS

(Ceiling base prices)

Prime:	
Hindquarter	64.1
Forequarter	53.6
Round	57.7
Trimmed full loin	96.7
Flank	31.7
Short loin	120.4
Sirloin	77.3
Cross cut chuck	51.4
Regular chuck	55.7
Fore Shank	33.7
Brisket	44.7
Rib	51.7
Short plate	33.7
Back	62.6
Triangle	48.2
Arm chuck	52.7

Choice:	
Hindquarter	62.0
Forequarter	51.7
Round	57.7
Trimmed full loin	85.7
Flank	31.7
Short loin	102.4
Sirloin	72.1
Cross cut chuck	51.4
Regular chuck	55.7
Fore Shank	33.7
Brisket	44.7
Rib	70.7
Short plate	33.7
Back	62.6
Triangle	48.2
Arm chuck	52.7

FANCY MEATS

(L.c.l. prices)

Veal breads, under 6 oz.	102.50
6 to 12 oz.	102.50
12 oz. up	51.4
Beef kidneys	36.6*
Beef livers, selected	62.6*
Beef livers, selected, kosher	82.6*
Oxtails, over 1/2 lb.	27.6*

*Ceiling base prices.

LAMBS

(L.c.l. prices)

Prime lambs, 50/down	61.00@64.30*
Choice lambs, 50/down	61.00@64.30*
Good, 50/down	55.00@59.00

Western	
Prime, all wts.	61.00@64.30
Choice, all wts.	61.00@64.30
Good, all wts.	55.00@59.00

For permissible additions to ceiling base prices, see CPR 24.

FRESH PORK CUTS

(L.c.l. prices)

Hams, sknd., 14/down	49.00@52.00
Picnics, 4/8 lbs.	No quotation
Bellies, sq. cut, seedless	
8/12 lbs.	No quotation
Pork loin, 12/down	43.00@45.00
Boston butts, 4/8 lbs.	40.00@44.00
Spareribs, 3/down	41.00@43.00
Pork trim., regular	25.00
Pork trim., spec. 80%	No quotation

City

Hams, skinned, 14/down	49.00@52.00
Pork loins, 12/down	43.00@45.00
Boston butts, 4/8 lbs.	40.00@44.00
Spareribs, 3/down	41.00@43.00

VEAL—SKIN OFF

(L.c.l. prices)

Western

Prime carcass	58.60@60.50
Choice carcass	58.60@60.50
Good carcass, 80/down	56.60@58.50
Commercial carcass	50.00@53.50

DRESSED HOGS

(L.c.l. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	32.50@34.00
137 to 153 lbs.	32.50@34.00
154 to 171 lbs.	32.50@34.00
172 to 188 lbs.	32.50@34.00

BUTCHERS' FAT

(L.c.l. prices)

Shop fat	1%
Breast fat	2%
Edible suet	2%
Inedible suet	2%

*Ceiling base prices.

CANADIAN SLAUGHTER

In its report of November 1951 slaughter of livestock in inspected plants in Canada, the Dominion Department of Agriculture gives the average dressed weight of hogs as 161.8 lbs.; cattle, 486.0 lbs.; calves, 162.0 lbs.; and sheep and lambs, 48.9 lbs. These weights compare with 161.7, 469.7, 153.2 and 42.6 lbs., respectively, in November a year earlier. The number of livestock slaughtered in the two months were:

	November 1951	November 1950
Cattle	107,087	140,787
Calves	35,270	53,865
Hogs	528,562	452,025
Sheep	83,444	102,159



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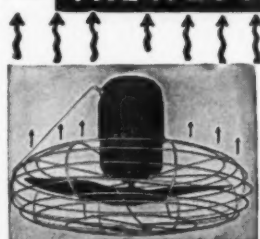
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BY-PRODUCTS....FATS AND OILS

TALLOW AND GREASES

Thursday, January 3, 1952

The large consumers of tallow and greases were reported this week as listing available offerings, and more or less assuming a waiting attitude. Producers of materials, on the other hand, are not too eager in pushing product to market. Trading in general was quiet, prices steady to weak.

On Monday of this week a few sales were posted. A tank of fancy tallow sold at 7½¢, Chicago. A tank of choice white grease also moved at 6½¢, Chicago. Two tanks of yellow grease sold at 5½¢, Chicago, steady. Wednesday's follow-up on trade reports showed no material change from early in the week, however, choice white grease changed hands at 6½¢, Chicago, fractionally lower, and presumably a distress tank. Fancy tallow also sold a little down, two tanks being involved, at 7¢, Chicago basis.

Near the close of the week, the tallow and grease market continued to be a slow and draggy affair, with additional material changing hands, and on a downward scale. Several tanks of yellow grease sold at 5½¢, Chicago, with same price bid, and offerings held at 5½¢, and unsold. A couple tanks of choice white grease sold at 6½¢, Chicago basis. Reports were also current that a tank of choice white grease moved at 6½¢, Chicago; bids coming out later in the day were at 6¼¢, and offerings held at 6¼¢. Fancy tallow also was on the decline, with confirmed sales listed at 6¼¢ and 7¢, Chicago.

TALLOW: Thursday's quotations: Fancy tallow, 6¼@7¢; prime tallow, 6½@6¾¢; special tallow, 6@6¼¢, No. 1 tallow, 5½@5¾¢; No. 3 tallow, 5¼@5½¢, and No. 2 tallow, 4½@4¾¢.

GREASES: Thursday's quotations: Choice white grease, 6¼@6½¢; B-white grease, 5¼@6¢; yellow grease, 5¼@5½¢; house grease, 5¢, and brown grease 4¼@4½¢, all nominal.

BY-PRODUCTS MARKETS

(Chicago, Thursday, January 3, 1952)

Blood

	Unit Ammonia
Unground, per unit of ammonia	8.25*

Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	9.25
High test	9.00
Liquid stick tank cars	8.25

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged	\$115.00
55% meat and bone scraps, bulk	110.00
55% meat scraps, bulk	115.00
60% digester tankage, bulk	112.00
60% digester tankage, bagged	120.00
80% blood meal, bagged	152.15
70% standard steamed bone meal, bagged	95.00

Fertilizer Materials

High grade tankage, ground, per unit	\$8.25n
Hoof meal, per unit ammonia	7.25n

Dry Rendered Tankage

	Per unit Protein
Cake	*2.00@2.05n
Expeller	*2.00@2.05n

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$2.50
Hide trimmings (green, salted)	35.00
Cattle jaws, skulls and knuckles, per ton	\$5.00@70.00
Pig skin scraps and trimmings, per lb.	5

Animal Hair

Winter coil dried, per ton	\$100.00@110.00
Summer coil dried, per ton	*85.00@ 95.00
Cattle switches, per piece	6 @ 7
Winter processed, gray, lb.	13½ @ 15
Summer processed, gray, lb.	9 @ 10

n—nominal.

*Quoted delivered basis.

EASTERN BY-PRODUCTS MARKET

New York, Jan. 3, 1952

Dried blood was quoted Thursday at \$8.50 per unit of ammonia. Low test wet rendered tankage moved at \$8 nominal per unit of ammonia, and high test tankage sold at \$8 nominal. Dry rendered tankage sold at \$2 per protein unit.

VEGETABLE OILS

Wednesday, January 2, 1952

Vegetable oils were steady to slightly lower in some categories during the limited trading of the early part of this week.

The pre-holiday market of Monday was very quiet with some commodities showing a total lack of activity. A little business was reported in January soybean oil at 11¼¢ and February delivery product traded ¼¢ higher. March shipment oil sold at 12¢. The business was mostly crusher to refiner sales, although there was some speculative interest in April through June shipment oil at 12¼¢. Cottonseed oil in the Southeast traded at 12½¢, while Valley product was ¼¢ lower. Texas oil was reported to have sold at 12½¢, prompt shipment. Corn oil was nominally quoted at 13¼¢. Peanut oil was quoted nominally at 17¼¢, although there was a report of a sale at 17½¢ for first-half of January shipment. Coconut oil on the Pacific Coast was 11@11¼¢.

January shipment soybean oil sold at midweek at both 11¼¢ and 11½¢. February and February-March oil traded at 12¢, up ¼¢. April through June oil was reported at 12¼¢. Texas cottonseed oil was called 12½¢ and there were reports that some distress product had moved at that level; Valley oil was quoted at 12½¢ nominal and Southeast at 12½¢ nominal. Interest was said to be very limited. Sellers were asking 13¼¢ for corn oil at midweek and buyers offered ¼¢ lower; peanut oil was reported to have sold at 17¼¢, in line with Monday's nominal quotation. Coconut oil was unchanged on the Pacific Coast.

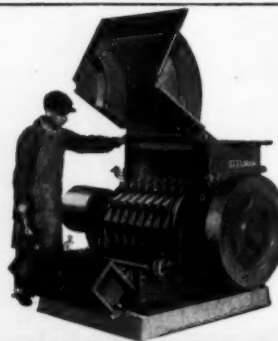
SOYBEAN OIL: The best midweek quotation of 11½¢ was ¼¢ under the price prevailing on the same day a week earlier.

CORN OIL: At the Wednesday level of around 13¼¢, the market was off

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about $\frac{1}{2}$ ¢ from the preceding week.

PEANUT OIL: Although a little easier at midweek, peanut oil showed a gain of 1¢ compared with the price a week earlier.

COCONUT OIL: The nominal quotation of 11 $\frac{1}{2}$ ¢ on Wednesday showed a loss of $\frac{1}{2}$ ¢ for the week.

COTTONSEED OIL: On a nominally quoted basis of 12 $\frac{1}{2}$ ¢, Valley and Southeast oil at midweek were off $\frac{1}{4}$ ¢ from a week earlier and Texas oil showed a corresponding markdown. New York futures market quotations were as follows:

MONDAY, DECEMBER 31, 1951

Jan.	15.04	15.04	15.04	*15.00	*15.25
Mar.	15.30	15.42	15.25	15.30	15.35
May	15.00	15.40	15.52	15.80	15.92
July	15.90	15.90	15.82	15.88	16.23
Sept.	15.70	15.80	15.65	15.80	15.87
Oct.	*15.45	15.40	15.40	*15.35	15.70
Dec.	*15.25	*15.50	15.50

TUESDAY, JANUARY 1, 1952

New Year's Day, Holiday
(Market closed)

WEDNESDAY, JANUARY 2, 1952

Jan.	*15.00	*15.12	*15.00
Mar.	15.40	15.53	15.27	15.43	15.30
May	15.65	15.80	15.57	15.73	15.80
July	15.98	16.05	15.84	16.03	15.88
Sept.	15.95	16.03	15.83	16.03	15.80
Oct.	*15.60	15.85	15.65	*15.82	*15.55
Dec.	*15.50	*15.75	*15.50

Total sales, 621 lots.

THURSDAY, JANUARY 3, 1952

Jan.	*15.00	*15.22	*15.12
Mar.	*15.40	15.58	15.32	15.56	15.43
May	15.75	15.89	15.61	15.88	15.73
July	16.00	16.15	15.87	16.14	16.03
Sept.	*16.00	16.12	15.90	16.12	16.03
Oct.	*15.75	15.94	15.69	15.91	*15.82
Dec.	*15.65	15.65	15.65	*15.75	*15.75

Total sales, 601 lots.

Philippine Copra, Coconut Oil Exports Decline

Exports of copra from the Philippines during November 1951 totaled 55,999 long tons, the U.S. Department of Agriculture has reported in its bulletin on foreign crops and markets. This represents a decline of one-third from the October export of 85,000 tons. Coconut oil shipments were less in about the same proportion—5,350 tons during November against 8,217 in October.

Of the total amount of copra the United States received 34,479 tons, while about 10 other countries received the remainder. Coconut oil shipments to the United States amounted to 2,975 tons, and shipments to other countries made up a smaller portion of the total.

Copra export prices were quoted in mid-December at \$172.50 per short ton, CIF, Pacific coast. Local buying prices were reported at \$147.33 to \$152.41 in Manila, and \$127.00 to \$147.33 per short ton in producing areas.

Deliveries of copra by producers were reported considerably slower than in the past.

Cottonseed Oil Consumption

A total of 291,300 bbls. of cottonseed oil was consumed during the month of November as against 304,200 bbls. in October, and 280,800 bbls. in November, 1950.

Animal Foods Production

A total of 41,245,267 lbs. of animal foods were canned under federal inspection during November. This compares with 42,028,503 lbs. in October, and 39,687,214 lbs. during November, 1950.

VEGETABLE OILS

Wednesday, January 2, 1952

Crude cottonseed oil, carloads, f.o.b. mills	12 $\frac{1}{2}$ ¢n
Valley	12 $\frac{1}{2}$ ¢n
Southeast	12 $\frac{1}{2}$ ¢n
Texas	12 $\frac{1}{2}$ ¢n
Corn oil in tanks, f.o.b. mills.....	13b @ 13 $\frac{1}{4}$ ax
Peanut oil, f.o.b. Southern Mills	17 @ 17 $\frac{1}{2}$ n
Soybean oil, Decatur	11 $\frac{1}{2}$ pd
Coconut oil, f.o.b. Pacific Coast	11 @ 11 $\frac{1}{2}$ n
Cottonseed foots	
Midwest and West Coast	1 $\frac{1}{2}$ @ 1 $\frac{1}{2}$ ¢
East	1 $\frac{1}{2}$ @ 1 $\frac{1}{2}$ ¢

ax—asked. n—nominal.

OLEOMARGARINE

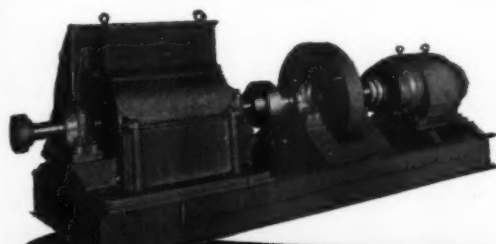
Wednesday, January 2, 1952

White domestic vegetable	20
White animal fat	20
Milk churned pastry	27
Water churned pastry	26

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended December 29:

	Week Dec. 29	Previous Week	Cor. Week 1950
Cured meats, pounds	8,454,000	13,148,000	9,912,000
Fresh meats, pounds	42,476,000	62,895,000	48,268,000
Lard, pounds	9,225,000	6,623,000	5,737,000



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HIDES AND SKINS

Packer market for most part inactive, but scattered trade at steady prices—Outside markets almost completely stopped by lack of tanner interest—Undertone in outside markets weak and this feeling carried into packer market.

CHICAGO

PACKER HIDES: It was definitely a holiday week from the tanners' viewpoint, and packers, too, were not inclined to be aggressive. Thus the trade in packer hides this week was the lightest in some time. The market seemed steady in itself, but numerous unsold offerings of hides in the outside markets had an adverse effect on the basic feeling enveloping this market.

To contradict any bearish talk was the fact that all sales were made steady basis, and not only were the prices steady but the hides that sold were those that had been the most draggy in recent weeks. It must also be pointed out here, as well as in the calf-skin and kipskin section, that calfskins moved 1@2c higher, and in the absence of any trade in light cows it could be that these higher prices in calfskins represented a steady to higher market for light cows.

Heavy cows sold first with 2,500 moving at 21½c (St. Paul-Milwaukee). Later, 2,400 butts and Heavy Texas sold 17½c. There was another sale of these selections, 1,000, also at 17½c. Mixed car heavy and light native steers sold 26c and 19c. A straight sale of butts involved 1,700 at 17½c. These few trades were the extent of the trade for the week, and about limited the action to butts and heavy Texas, although the sale of heavy cows was a significant one.

The most that could be said in summary is that despite signs of weakness the actual trades showed strength, and until sales are made at lower prices this market must be considered as being fully steady.

SHEEPSKINS: After several weeks

of higher tendencies the sheepskin market finally moved a little higher in a light post-holiday trade. Early No. 1 shearlings and clips sold at steady prices: \$3 for 1's and \$3.50 for clips. There was also a trade in No. 2's at \$2.15. Later clips moved to \$3.75 and 1's at \$3.25. The market was not firmly established at these levels, however, and it will take more volume to prove if these prices will hold. To support the feeling that these advances might stand were short supplies and fair inquiry. Pickled skin sales were reported at both \$12 and \$13, but the market appeared to

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. Week 1951
	Week ended Jan. 3, 1952	Previous Week	
Nat. str. ... 19	@26n	19	35½@39½n
Hvy. Texas			
str.	17½	17½	33½n
Hvy. butt.			
brand'd str.	17½	17½	33½n
Hvy. Col. str.	16½	16½	31
Tex. light Tex.			
str.	28½n	28½n	39½n
Brand'd cows	20½	20½	36@36½n
Hvy. nat. cows 21	@21½	20½@21	36½@37n
Lt. nat. cows 24½	@26	24½@26	39@40n
Nat. bulls ...	15½	15½	26½n
Brand'd bulls	14½	14½	25½n
Calfskins, Nor.			
15/under ... 39	@40	38	77½@82½n
Kips, Nor.			
nat. 15/25 ...	35	35	60n
Kips, Nor.			
branded ...	32½	32½	57½n

*Ceiling prices.

SMALL PACKER HIDES

STEERS AND COWS:		
70 lbs. and over	*23½
35-70 lbs.	*32½
Bulls, 58/over ...	*20

*New ceiling prices. Market 20% to 40% below ceilings.
When pricing on ceiling basis subtract ¼c from base prices for every 1 lb. increase in weight over 35 lbs. All prices f.o.b. point of shipment, flat for No. 1's and No. 2's.

SMALL PACKER SKINS

Calfskins under			
15 lbs.	31n	30	65@68
Kips, 15/30	26@27	25@27	46@49
Slunks, regular..	1.00	1.00	3.00
Slunks, hairless.	40n	40n	75@80

SHEEPSKINS

Pkr. shearlings,			
No. 1 3.00@3.25	3.00	4.25	
Dry Pelts ... 35@36	35@36	50	
Horsehides,			
untrimd. 7.50@8.00	7.50@8.00	13.50	

n—nominal.

be closer to the lower figure. Dry pelts were quoted in the range 36 to 38.

CALFSKINS AND KIPSKINS: Last week it was reported that in conjunction with the improved market for light hides, the calf and kipskin markets were stronger. But, in the absence of trade, the market was quoted nominally steady. This week prices were proved to be higher by the trading. On Wednesday 35,000 calfskins, about 85 per cent light sold 40c, up 1½@2c. There was a smaller trade on Thursday, about 2,250 river calves, lights and heavies moving at 39c. Prices were 1c above last previous trades.

SMALL PACKER, COUNTRY, WEST COAST: A rather surprisingly large number of offerings, and an almost complete lack of tanner interest resulted in some long range speculation, but not in any trading this week. Offerings were generally well held and often at prices above last quotations, so it could not be called a particularly weak market. Tanners, however, in recognition of the numerous offerings were inclined to wait and watch, and under the circumstances of good supply and poor demand, the possibilities of a lower market could not be overlooked.

Taxes were given as one explanation of the sudden increase in the offerings.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended December 29, 1951 were 3,462,000 lbs.; previous week 2,498,000 lbs.; same week 1950, 5,020,000 lbs.; 1951 to date 246,590,000 lbs.; same period 1950, 295,143,000 lbs.

Shipments for the week ended December 22 totaled 1,500,000 lbs.; previous week, 2,293,000 lbs.; corresponding week 1950, 3,884,000 lbs.; this year to date, 189,944,000 lbs.; corresponding period a year ago, 231,302,000 lbs.

January Hide Quota

The National Production Authority announced that tanners and contractors will be allowed to buy as many hides and calfskins in January as they did in an average month of 1950. For hides, this is the same as the December quota but it is less than the December quota of calfskins.

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CHICAGO PROVISION STOCKS

Lard inventories of 14,563,000 lbs. for the month ended December 31 were more than doubled since November 30, when only 7,084,000 lbs. of the commodity were reported on hand. A year ago, however, the figure stood at 27,629,000 lbs. or almost double this year's total. Stocks of S.P. bellies amounted to 18,699,000 lbs. compared with 13,169,000 lbs. a month ago and 17,019,000 lbs. a year ago. Total of all meats at 57,339,000 lbs. was also sharply above a month earlier, and somewhat more than last year's 52,193,000 lbs.

	Dec. 31, '51 lbs.	Nov. 30, '51 lbs.	Dec. 31, '50 lbs.
All brld. pk. (brls.)	2,538	2,061	1,900
P. S. lard (a)	9,639,650	3,590,693	18,891,244
P. S. lard (b)			3,743,941
Dry rend. lard (a)	1,360,250	179,409	574,389
Dry rend. lard (b)			983,789
Other lard	8,568,772	3,314,122	3,535,684
TOTAL LARD	14,563,672	7,084,224	27,629,047
D. S. Cl. bellies (contract)	135,000	3,600	224,600
D. S. Cl. bellies (other)	3,030,646	1,850,694	3,460,009
TOTAL D.S. CL. BELLIES	3,165,646	1,853,694	3,684,609
D.S. rib bellies	945,067	1,037,267	1,589,969
D.S. fat backs	949,000	1,142,000	947,728
S.P. regular hams	14,316,694	10,486,941	15,661,728
S.P. skinned hams	18,699,880	13,169,329	17,019,436
S.P. bellies	9,294,777	5,443,218	4,935,264
Boston shoulders	9,968,537	6,079,603	8,364,118
Other cuts meats			
TOTAL ALL MEATS	57,339,001	39,212,052	52,193,865

(a) Made since Oct. 1, 1951. (b) Made previous to Oct. 1, 1951.
The above figures cover all meat in storage in Chicago, including holdings owned by the Government.

WEEK'S CLOSING MARKETS

NOVEMBER POULTRY CANNING

The quantity of poultry canned or used in canning during November totaled 10,789,000 lbs. compared with 13,388,000 lbs. in November 1950 and the 1945-49 average of 10,298,000 lbs., the Bureau of Agricultural Economics has reported. The 11-month total this year amounted to 158,259,000 lbs., an increase of 15 per cent over last year's 138,041,000 lbs.

Poultry certified under federal inspection during November amounted to 94,972,000 lbs. against 68,062,000 lbs. last year. Of this amount 10,316,000 lbs. went into cans and 84,656,000 lbs. were eviscerated for sale. The 11-month total this year was 623,849,000 lbs. against 426,715,000 lbs. last year.

State Fair Trade Act Void If It Conflicts with OPS

OPS has won in a test case in Minnesota between the powers of the state and federal government to regulate prices. A judge in federal court ruled that the state's new liquor fair trade act is invalid where it conflicts with ceiling prices on liquor set by OPS. The state act, effective July 1, permitted the liquor control commissioner

to fix minimums on the basis of price lists filed by manufacturers, rectifiers and wholesalers. Most of the list prices were above the prices permitted by OPS. OPS brought suit several weeks ago.

FRIDAY'S CLOSINGS

Provisions

The top price on live hogs at Chicago was \$18.85; average, \$17.95. Provision prices were quoted as follows: Under 12 pork loins, 40½; 10/14 green skinned hams, 46@46½; Boston butts, 37@37½; 16/down pork shoulders, 32½@33; 3/down spareribs, 37½@38; 8/12 fat backs, 13¼@13½; regular pork trimmings, 16½@17; 18/20 DS bellies, 19 nominal; 4/6 green picnics, 29¼; 8/up green picnics, 26.

P.S. loose lard was quoted at \$13.12½ bid and P.S. lard in tierces was quoted at \$14.62.

Cottonseed Oil

Closing cottonseed oil futures at New York were quoted as follows: Jan. 15.40-60a; Mar. 15.75-76; May 16.07-05; July 16.33-32; Sept. 16.31-28; Oct. 16.08; Dec. 15.95; Jan. 15.95n. Sales totaled 590 lots.

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LIVESTOCK MARKETS

Weekly Review

Compare U.S.-Foreign Hog Prices in Mid-November

In view of the level of hog prices in relation to prices of feed grains, the U. S. Department of Agriculture has released a report on comparative hog prices here, and in several foreign countries. The unfavorable relation now existing indicates a downward adjustment in hog production in the United States in 1952. In mid-November the price of barrows and gilts in Chicago averaged about 18.5c per lb.

In Canada, the liveweight price for B-1 hogs on the Toronto market for the week ended November 10 was reported at slightly over 20c per lb. As British imports will be severely restricted because of exchange difficulties during the coming year, it seems now that any pork exports from Canada in 1952 will go to the United States instead of to the United Kingdom. Canadian exports of hams, shoulders and bacon to the United States in 1950 exceeded 10,000,000 lbs., and will at least equal this in 1951, when final figures are tabulated.

Although Irish pig production is expanding from the low point of last June, home demand is barely being met and pigs, pork and bacon are not currently available for export. In mid-November in the Dublin market, with demand good for porkers and baconers, hogs weighing 170 lbs. brought around 26c per lb. liveweight. This is somewhat lower than the 28 to 29c for pigs in England and Wales during the same period.

Although Germany remained on the import basis for hogs during 1951, exports were materially increased. Hogs were plentiful and were quoted close to 29c liveweight in mid-November on the Hamburg market. Germany is anticipating exporting canned hams to the United States in 1952, but no exact amount has been given.

French hogs of around 240 lbs. were quoted at over 30c per lb. on La Villette market in mid-November, and Dutch hogs were selling at over 28c per lb.

liveweight. During the first nine months of 1951 Dutch exports of pork and pork products to the United States were in excess of 12,000,000 lbs.

Polish hogs were about the lowest in price compared with other European prices. On the Warsaw market hogs were selling at around 12c per lb. under the tightly closed economy of the Soviet orbit.

Hogs in Cuba were quoted at around 19c per lb., while in Argentina, hogs averaged close to 26c per lb.

West Needs More Livestock

With the future meat needs of the west in mind, a uniform code of administration for grazing lands has been advocated at a legislative hearing at the state capital, Sacramento, Calif. A spokesman for the California Wool Growers Association has stated that there must be 80,000 more beef cattle, 375,000 calves, 1,200,000 sheep and lambs and 1,000,000 hogs to meet the requirements of California, Nevada and Oregon.

KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection during November, 1951 compared with October, 1951, and November, 1950 is shown in following table:

	Nov. 1951 Per- cent	Oct. 1951 Per- cent	Nov. 1950 Per- cent
Cattle—			
Steers	42.7	39.1	47.5
Heifers	8.7	9.0	9.8
Cows and heifers	53.4	55.2	49.3
Bulls and stags	3.9	5.7	3.2
Total	100.0	100.0	100.0
Canners and cutters ¹	25.6	23.9	19.7
Hogs—			
Sows	7.1	8.4	9.0
Barrows and gilts	92.5	91.2	90.7
Stags and boars	4	.4	.3
Total	100.0	100.0	100.0
Sheep and Lambs—			
Lambs and yrags	86.2	77.3	80.1
Sheep	13.8	22.7	19.9
Total	100.0	100.0	100.0

¹Included in cattle classification.

Feeder Sheep Into Corn Belt 25 Per Cent Above '50

The season's movement of feeder sheep and lambs into the corn belt shows about a half-million gain over last year. However, all states did not show increases. The accumulated totals for July-November amounted to 2,488,000 head compared with 1,914,000 last year—a 30 per cent increase. Gains, percentage-wise, range from 166 in Michigan to 9 per cent in Wisconsin. Indiana, however, has fewer lambs on feed this year than last.

Pasture conditions in some parts of Texas and Kansas have discouraged sheep and lamb feeding, the over-all result being a sharp cut in feeding operations for the two states as a whole.

California and Colorado showed substantial increases in numbers of sheep and lambs on feed compared with a year ago. The California gain was from 167,000 a year ago at this time to 228,000 as of December 1, with no actual figures cited for Colorado.

Chicago Still "Largest Cattle Mart," Says Prince

William Wood Prince, president of the Chicago Union Stock Yards and Transit Company, in casting some glances on the past year's traffic at the Yards, said that receipts of cattle at the Chicago market "established it as the largest cattle market in the world." Prince added that the Yards handled more than 1,700,000 saleable cattle and calves in 1951.

Overall livestock receipts totaled something in excess of 6,000,000, according to Prince, which is also greater than any market in the world. He believes, further, that the Yards will handle even more cattle in 1952 and about the same prices will prevail for most of the year. Present prices, in his opinion, are profitable for livestock producers and are at the level that the consumer can afford to pay.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, Jan. 2, were reported by the Production and Marketing Administration as follows:

St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul
HOGS: (Includes Bulk of Sales)

BARROWS & GILTS:

Choice:					
120-140 lbs.	\$15.75-17.50	\$16.75-18.00	\$16.75-17.25	\$15.75-16.75	\$16.00-17.00
140-160 lbs.	16.75-18.00	17.25-18.35	17.00-17.75	16.50-17.75	16.00-17.00
160-180 lbs.	17.75-18.25	18.25-18.40	17.65-18.00	17.50-17.85	17.00-17.65
180-200 lbs.	18.10-18.25	17.60-18.25	17.75-18.00	17.50-17.85	17.00-17.65
200-220 lbs.	18.10-18.35	16.90-17.85	17.65-17.85	17.25-17.75	16.75-17.00
220-240 lbs.	18.00-18.25	16.50-17.10	17.25-17.75	16.75-17.50	16.25-17.00
240-270 lbs.	17.50-18.15	16.25-17.15	17.00-17.50	15.50-17.00	15.50-16.25
270-300 lbs.	17.00-17.65				
300-330 lbs.	16.25-17.15				
330-360 lbs.	15.75-16.50				

Medium:

160-220 lbs.	16.25-18.00	16.75-17.50	17.00-17.75	15.25-17.50	
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SOWS:

Choice:					
270-300 lbs.	15.75 only	16.00-16.50	15.50-15.75	14.25-15.75	13.25-15.25
300-330 lbs.	15.75 only	15.75-16.25	15.25-15.50	14.25-15.75	13.25-15.25
330-360 lbs.	15.50-15.75	15.25-15.75	15.00-15.25	14.25-15.75	13.25-15.25
360-400 lbs.	14.50-15.50	14.50-15.50	14.50-15.00	14.25-15.75	
400-450 lbs.	14.00-15.25	14.00-15.00	14.25-14.50	13.50-14.75	
450-550 lbs.	13.00-14.75	13.50-14.25	13.75-14.25	13.50-14.75	

Medium:

250-500 lbs.	12.25-15.25	13.00-15.25	13.50-15.00	13.00-15.25	
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SLAUGHTER CATTLE AND CALVES:

STEERS:

Prime:					
700-900 lbs.	35.00-37.00	35.25-37.25	35.00-36.50	35.00-36.25	35.00-36.50
900-1100 lbs.	35.25-37.00	36.00-38.25	35.25-37.00	35.50-37.25	35.25-37.00
1100-1300 lbs.	35.50-37.25	35.50-38.25	35.25-37.00	35.50-37.25	35.25-37.00
1300-1500 lbs.	35.50-37.25	34.75-37.75	34.50-37.00	34.50-36.75	35.00-36.50

Choice:

700-900 lbs.	32.50-35.00	33.75-36.00	32.50-35.00	32.50-35.00	33.25-35.25
900-1100 lbs.	32.50-35.25	33.50-36.00	32.75-35.25	32.50-35.25	33.25-35.25
1100-1300 lbs.	32.50-35.50	33.00-36.00	32.75-35.25	32.00-35.00	33.25-35.25
1300-1500 lbs.	32.50-35.50	32.75-35.50	32.50-35.00	31.50-34.50	33.00-35.25

Good:

700-900 lbs.	30.50-32.50	31.50-33.75	29.25-32.50	28.75-32.50	29.00-33.25
900-1100 lbs.	30.50-32.50	31.00-33.75	29.50-32.75	28.75-32.50	29.50-33.25
1100-1300 lbs.	30.50-32.50	30.50-33.50	29.50-32.75	28.75-32.00	29.00-29.50

Commercial,

all wts.	26.50-30.50	27.50-31.50	25.50-29.50	26.50-28.75	26.00-29.50
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Utility:

all wts.	24.50-26.50	25.00-27.50	22.50-25.50	22.50-26.50	21.00-26.00
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HEIFERS:

Prime:					
600-800 lbs.	34.75-36.50	35.25-36.25	34.50-36.25	34.75-36.00	34.50-35.50
800-1000 lbs.	35.00-36.50	35.50-36.75	35.00-36.50	34.75-36.25	34.50-35.50

Choice:

600-800 lbs.	32.50-35.00	33.25-35.50	32.00-34.75	31.75-34.75	32.50-34.50
800-1000 lbs.	32.50-35.00	33.00-35.50	32.25-35.00	31.75-34.75	32.50-34.50

Good:

500-700 lbs.	29.50-32.50	31.25-33.25	29.00-32.25	28.50-31.75	29.00-32.50
700-900 lbs.	29.50-32.50	31.00-33.25	29.00-32.25	28.50-31.75	29.00-32.50

Commercial,

all wts.	26.00-29.50	26.00-31.25	25.00-29.00	24.00-28.50	25.00-29.00
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Utility, all wts. 23.50-26.00 | 24.00-26.00 | 21.50-25.00 | 20.50-24.00 | 21.00-25.00 |

COWS:

Commercial, all wts.	24.00-26.00	24.00-26.50	24.00-26.00	23.00-25.00	24.50-26.50
Utility, all wts.	21.50-24.00	21.75-24.25	21.00-24.00	20.50-23.00	21.50-24.50
Canner & cutter, all wts.	17.50-21.50	19.00-22.25	16.00-21.00	16.50-20.50	18.00-21.50

BULLS (Yrk. Excl.) All Weights:

Good	30.00-30.50			29.00-29.50	28.50-29.50
Commercial	27.50-29.00	29.50-30.50	28.00-28.75	28.00-29.00	28.00-29.50
Utility	24.50-27.50	26.50-29.50	24.00-28.00	24.00-28.00	24.00-28.00
Cutter	21.00-24.50	22.50-26.50	19.00-24.00	21.00-24.00	20.00-24.00

VEALERS:

Choice & prime	35.00-44.00	35.00-37.00	34.00-36.00	31.00-34.50	35.00-38.00
Com'l & good	26.00-35.00	28.00-36.00	27.00-34.00	26.00-31.00	27.00-35.00

CALVES (500 Lbs. Down):

Choice & prime	31.00-35.00	31.00-35.00	31.00-33.00	28.00-32.00	32.00-35.00
Com'l & good	25.00-31.00	26.00-32.00	24.00-31.00	24.00-28.00	26.00-32.00

SHEEP AND LAMBS:

LAMBS (110 Lbs. Down):

Choice & prime	29.00-30.50	30.00-31.50	28.50-30.50	30.50-31.50	
Good & choice	27.50-29.50	28.50-30.50	26.50-28.50	28.00-30.50	

EWES (Shorn):

Good & choice	12.00-14.00	14.50-16.00	12.50-14.00	14.00-15.00	
Cull & utility	9.00-12.00	10.00-14.00	9.00-12.00	9.00-14.00	



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LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended December 22, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B ¹ Dressed	LAMBS Gd. Handyweights
Toronto	\$34.14	\$36.85	\$30.10	\$32.26
Montreal	33.36	35.69	39.61	32.65
Winnipeg	32.82	36.50	27.10	31.50
Calgary	32.32	35.98	27.55	31.87
Edmonton	31.00	35.00	27.95	30.00
Lethbridge
Pr. Albert	28.90
Moose Jaw	30.00	26.60
Saskatoon	31.00	33.50	26.60	28.50
Regina	30.50	32.50	26.60
Vancouver	31.25	33.50

*Dominion Government premiums not included.

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending Dec. 29:

	CATTLE	Week ended Dec. 29	Prev. Week	Cor. Week
Chicago†	16,738	17,630	19,132	
Kansas City†	10,192	12,701	13,153	
Omaha†	15,434	16,197	18,900	
E. St. Louis†	4,485	5,612	5,144	
St. Joseph†	7,077	6,921	7,195	
Sioux City†	15,640	18,140	8,176	
Wichita†	2,685	3,062	2,393	
New York & Jersey City†	6,450	6,817		
Okl. City†	2,137	3,238	2,464	
Cincinnati†	3,462	3,634	
Denver†	4,755	7,299	5,943	
St. Paul†	8,959	9,787	10,007	
Milwaukee†	2,543	2,701	2,707	
Total	94,107	122,282	101,521	

	HOGS	Week ended Dec. 29	Prev. Week	Cor. Week
Chicago†	48,302	49,088	41,111	
Kansas City†	10,305	13,879	13,214	
Omaha†	56,914	71,359	60,694	
E. St. Louis†	24,165	25,548	32,064	
St. Joseph†	35,545	37,986	42,759	
Sioux City†	68,932	82,835	47,618	
Wichita†	8,905	11,080	7,429	
New York & Jersey City†	59,284	43,733		
Okl. City†	11,236	16,264	10,237	
Cincinnati†	15,912	19,637	
Denver†	18,353	22,997	15,136	
St. Paul†	47,967	60,469	51,064	
Milwaukee†	6,336	8,318	5,828	
Total	352,902	480,644	370,907	

	SHEEP	Week ended Dec. 29	Prev. Week	Cor. Week
Chicago†	7,541	7,637	6,467	
Kansas City†	1,391	4,033	5,772	
Omaha†	8,905	8,854	10,104	
E. St. Louis†	3,529	2,942	4,096	
St. Joseph†	4,623	5,282	7,280	
Sioux City†	4,504	5,652	6,111	
Wichita†	1,486	1,266	2,142	
New York & Jersey City†	31,191	35,812		
Okl. City†	604	1,617	1,249	
Cincinnati†	151	362	
Denver†	4,292	4,261	4,806	
St. Paul†	4,042	5,571	5,505	
Milwaukee†	263	698	472	
Total	41,324	79,366	89,906	

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, January 3, were as follows:

CATTLE:	
Steers, gd. & pr.	\$35.50 only
Steers, gd. & ch.	32.25@34.50
Cows, com'l.	26.00@28.00
Cows, utility	23.00@25.50
Bulls, com'l.	27.50@31.50
Cows, canner, cutter.	17.00@23.00
Heifers, gd. & ch.	30.00@31.00
VEALERS:	
Prime	\$41.00@42.00
Gd. & pr.	35.00@40.00
Com'l. & good	28.00@35.00
Cull & utility	18.00@27.00
HOGS:	
Gd. & ch. 170/230.	\$19.75@20.00
Sows, 400/down	16.50@17.00

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended December 28:

	Cattle	Calves	Hogs*	Sheep
Salable	155	274	505	279
Total (incl. directs)	3,049	772	23,159	14,044
Prev. wk.	155	272	673	344
Total (incl. directs)	3,239	814	20,149	15,385

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods.

	RECEIPTS	Cattle	Calves	Hogs	Sheep
Dec. 26	14,287	89	13,944	1,508	
Dec. 27	8,241	194	33,503	8,484	
Dec. 28	1,743	330	28,497	3,111	
Dec. 29	180	3	4,617	474	
Dec. 31	16,500	400	14,500	4,500	
Jan. 1	Holiday				
Jan. 2	11,100	300	28,000	5,600	
Jan. 3	400	400	17,000	3,800	

*Week so far ... 31,006 1,100 59,500 13,900
Wk. ago. 30,763 491 61,841 11,318
Yr. ago. 25,551 1,182 80,133 10,934
2 yrs. ago. 26,149 1,383 62,883 11,527
*Including 600 cattle, 10,500 hogs and 1,400 sheep direct to packers.

	SHIPMENTS	Cattle	Calves	Hogs	Sheep
Dec. 26	4,158	...	2,092	408	
Dec. 27	2,959	...	3,468	926	
Dec. 28	2,612	27	5,656	2,732	
Dec. 29	698	...	5,097	...	
Jan. 1	Holiday				
Jan. 2	4,200	...	3,000	1,000	
Jan. 3	3,000	...	3,400	1,000	

Week so far ... 13,200 ... 9,900 2,600
Wk. ago. 10,482 ... 9,030 1,334
Yr. ago. 8,479 99 11,366 5,591
2 yrs. ago. 8,060 147 11,026 3,807

	JANUARY RECEIPTS	Cattle	Calves	Hogs	Sheep
Dec. 26	15,100	25,511			
Dec. 27	700	1,182			
Dec. 28	45,000	6,133			
Dec. 29	9,400	10,934			

	JANUARY SHIPMENTS	Cattle	Calves	Hogs	Sheep
Dec. 26	7,200	8,479			
Dec. 27	6,400	11,366			
Dec. 28	2,060	5,591			

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, January 3:

	Week ended Jan. 3	Week ended Dec. 27
Packers' purch.	51,799	35,871
Shippers' purch.	21,267	17,739
Total	73,066	53,610

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Thursday, January 3, were reported as shown in the table below:

CATTLE:	
Steers, ch., pr.	No quotations
Steers, com., gd.	\$32.15 only
Heifers, med. gd.	34.25
Cows, com'l.	27.00@28.50
Cows, utility	27.00@28.50
Cows, can. & cut.	19.50@22.00
Bulls, utility & com'l.	27.00@30.25
VEALERS:	
Gd. & l. pr.	\$33.50 only
Utility & com'l.	27.00@32.00
HOGS:	
Gd. & ch. 220/260.	\$19.75@20.25
Sows, ch.	16.00@16.50
LAMBS:	
Choice, pr.	None

CANADIAN KILL

Inspected slaughter in Canada, week ended December 22:

	CATTLE	Wk. Ended	Same Wk. Dec. 22	Last Yr.
Western Canada	7,163	8,969		
Eastern Canada	6,153	10,449		
Total	13,316	19,418		
HOGS				
Western Canada	54,535	44,261		
Eastern Canada	59,152	55,475		
Total	113,687	99,736		
SHEEP				
Western Canada	2,526	2,381		
Eastern Canada	4,580	4,664		
Total	7,106	7,045		

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, December 29, 1951, as reported to The National Provisioner:

CHICAGO

Armour, 8,768; Swift, 2,889; Wilson, 7,413; Agar, 5,988; Shippers, 20,192; Others, 23,244.
Total: 16,738 cattle; 791 calves; 68,494 hogs; 7,541 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,718	285	2,186	590
Swift	1,494	398	5,133	801
Wilson	579	...	1,847	...
Butchers	3,278	...	599	...
Others	1,440	...	1,040	...
Total	9,509	683	10,305	1,391

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour	4,988	12,520	2,502
Cudahy	3,363	10,228	1,930
Swift	3,449	11,905	1,489
Wilson	2,056	7,023	800
Cornacker	405
Eagle	55
Gr. Omaha	304
Hoffman	57
Rothschild	298
Rothenberger	886
Kingan	1,000
Merchants	15
Midwest	18
Omaha	284
Union	815
Others	...	15,011	...
Total	17,401	57,287	6,721

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	1,386	219	6,065	2,596
Swift	1,928	498	9,928	924
Hunter	454	...	3,312	...
Heil	2,841	...
Laclede	1,004	...
Selloff	1,015	...
Total	3,768	717	24,165	3,520

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,238	134	12,903	4,001
Armour	2,272	134	9,930	841
Others	3,856	56	7,363	917
Total*	8,366	324	30,196	5,759

*Does not include 11,114 direct hogs.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,522	7	13,417	1,126
Cudahy	3,062	...	21,941	1,321
Swift	2,065	7	11,582	1,245
Butchers	175	...	15	...
Others	7,816	20	22,877	812
Total	15,640	34	68,932	4,504

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	774	27	327	96
Wilson	751	36	442	147
Others	67	...	807	4
Total*	1,592	63	1,576	247

*Does not include 453 direct cattle, 29 calves, 9,690 hogs and 357 sheep.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,261	99	1,578	205
Guggenheim	128
Dunn	49
Dold	20	...	455	...
Sundowner	34	...
Pioneer
Excel	792
Others	531
Total	2,787	99	2,067	205

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	132
Kahn's
Lohrey	523	...
Meyer
Schlahter	242	12
Northside
Others	2,459	593	12,090	407
Total	2,701	605	14,916	539

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	232	744	317	...
Swift	356	83	443	807
Blue Bonnet	131	...	190	...
City	141	...	60	...
Rosenthal
Total	960	827	1,010	807

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	679	22	4,456	2,464
Swift	848	4	4,290	1,405
Cudahy	451	6	4,223	312
Wilson	376
Others	1,922	79	1,989	33
Total	4,276	111	14,937	4,214

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	2,430	1,823	15,843	1,579
Bartusch	752
Cudahy	916	163	...	962
Rifkin	822	29
Superior	1,296
Swift	2,743	1,230	32,154	1,501
Others	1,377	2,167	14,695	3,674
Total	10,336	5,412	62,692	7,716

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	21	62
Cudahy	79
Swift	34	...	44	...
Wilson
Acme	231	61
Atlas	159
Clougherty	449	...
Coast	25	...	22	...
Harman	160
Luer	248	...
United	194	...	79	...
Others	1,792	528	79	...
Total	2,685	651	921	...

TOTAL PACKER PURCHASES

	Week ended Dec. 29	Prev. week Dec. 29	Cor. week 1950
Cattle	96,845	109,281	107,098
Hogs	357,498	420,255	371,439
Sheep	43,164	52,078	53,156

*Revised to include E. St. Louis and Cincinnati purchases not included a week ago.

CORN BELT DIRECT TRADING

Des Moines, Ia., Jan. 3—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:

160-180 lbs.	\$14.75 @ 17.25
180-240 lbs.	16.75 @ 17.75
240-300 lbs.	16.25 @ 17.75
300-360 lbs.	15.85 @ 17.00

Sheep:

270-360 lbs.	15.50 @ 16.25
400-550 lbs.	13.40 @ 15.25

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Same day last wk. actual
Dec. 28	51,000	63,000
Dec. 29	60,000	50,000
Dec. 31	75,000	72,000
Jan. 1—Holiday, no receipts.
Jan. 2	85,000	112,000
Jan. 3	80,000	55,000

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended December 29, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	149,000	568,000	97,000
Previous week	197,000	697,000	117,000
Same wk. 1950	172,000	587,000	117,000
1951 to date	12,071,000	27,860,000	8,115,000
1950 to date	12,694,000	24,702,000	9,678,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending December 27:

	Cattle	Calves	Hogs	Sheep
Los Angeles	2,700	1,050	550	...
N. Portland	585	85	700	100
S. Francisco	175	20	300	...

EDWARD KOHN Co.

3845 EMERALD AVE., CHICAGO 9, ILL., Phone: YAR ds 3134

We deal in

Straight or Mixed Cars

**BEEF • VEAL
LAMB • PORK**

AND OFFAL

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• Fully equipped coolers for your protection.

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EDWARD KOHN CO.
For Tomorrow's Business

PHILADELPHIA BONELESS BEEF CO.

Specializing in Quality Packaging

FRESH AND FROZEN

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses		BEEF CURED:	
Week ending Dec. 29, 1951.	9,410	Week ending Dec. 29, 1951.	8,832
Week previous	8,964	Week previous	32,748
Same week year ago	10,497	Same week year ago	7,517
COW:		PORK CURED AND SMOKED:	
Week ending Dec. 29, 1951.	1,582	Week ending Dec. 29, 1951.	444,643
Week previous	2,163	Week previous	462,608
Same week year ago	2,145	Same week year ago	755,951
BULL:		LARD AND PORK FATS:	
Week ending Dec. 29, 1951.	761	Week ending Dec. 29, 1951.	24,985
Week previous	891	Week previous	35,764
Same week year ago	657	Same week year ago	143,081
VEAL:		LOCAL SLAUGHTER	
Week ending Dec. 29, 1951.	10,939	CATTLE:	
Week previous	12,811	Week ending Dec. 29, 1951.	6,009
Same week year ago	11,600	Week previous	6,450
LAMBS:		Same week year ago	6,817
Week ending Dec. 29, 1951.	20,251	CALVES:	
Week previous	21,856	Week ending Dec. 29, 1951.	3,848
Same week year ago	26,427	Week previous	3,783
MUTTON:		Same week year ago	5,963
Week ending Dec. 29, 1951.	1,493	HOGS:	
Week previous	1,169	Week ending Dec. 29, 1951.	51,486
Same week year ago	2,859	Week previous	59,234
HOG AND PIG:		Same week year ago	43,733
Week ending Dec. 29, 1951.	13,663	SHEEP:	
Week previous	10,952	Week ending Dec. 29, 1951.	27,718
Same week year ago	15,111	Week previous	31,191
PORK CUTS: Pounds		Same week year ago	35,812
Week ending Dec. 29, 1951.	1,491,919	COUNTRY DRESSED MEATS	
Week previous	2,186,000	VEAL:	
Same week year ago	2,141,471	Week ending Dec. 29, 1951.	4,531
BEEF CUTS:		Week previous	5,729
Week ending Dec. 29, 1951.	21,935	Same week year ago	5,532
Week previous	12,732	HOGS:	
Same week year ago	182,372	Week ending Dec. 29, 1951.	299
VEAL AND CALF CUTS:		Week previous	301
Week ending Dec. 29, 1951.	5,777	Same week year ago	137
Week previous	6,502	LAMB AND MUTTON:	
Same week year ago	5,638	Week ending Dec. 29, 1951.	56
LAMB AND MUTTON CUTS:		Week previous	140
Week ending Dec. 29, 1951.	2,915	Same week year ago	193
Week previous	3,213		
Same week year ago	5,986		

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended December 29 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City....	6,009	3,848	51,486	27,718
Baltimore, Philadelphia.....	4,301	184	22,162	183
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis....	8,113	808	58,950	2,771
Chicago Area.....	18,322	3,559	81,975	8,258
St. Paul-Wisc. Group ¹	14,034	15,327	137,473	7,081
St. Louis Area ²	8,232	2,114	72,086	4,870
Sioux City.....	7,728	12	45,871	5,422
Omaha.....	19,542	306	78,753	13,480
Kansas City.....	9,134	1,502	38,703	4,496
Iowa and So. Minn. ³	14,330	2,555	227,405	18,934
SOUTHEAST ⁴				
.....	2,820	749	23,302
SOUTH CENTRAL WEST ⁵				
.....	14,081	2,355	76,184	10,127
ROCKY MOUNTAIN ⁶				
.....	7,069	150	20,079	6,922
PACIFIC ⁷				
.....	15,672	1,035	35,411	16,972
Grand total.....	150,187	34,504	969,838	127,234
Total week ago.....	179,727	52,736	1,261,494	137,105
Total same week 1950.....	174,597	44,744	949,946	163,980

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during: November 1951—Cattle, 75.0; calves, 67.3; hogs, 77.3; sheep and lambs, 81.6.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended December 28:

	Cattle	Calves	Hogs
Week ending December 28.....	626	186	9,539
Week previous.....	1,541	618	23,831
Corresponding week last year.....	931	700	13,086

CLASSIFIED ADVERTISING

POSITION WANTED

ADVERTISING AND SALES PROMOTION MANAGER
Experienced in all phases of advertising and sales promotion. At present and for past 10 years in charge of successful program. 20 years' experience in meat and packaged foods. W-1, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED: 42 years old, 25 years' experience. Worked from the bottom up. Made sausage last 15 years. Understand how to use skins and offal. Able to produce top quality sausage, handle help and figure costs. Available immediately. Go anywhere. W-2, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES MANAGER: 25 years' experience—beef, pork, veal, lamb, sausage and by-products. Capable of organizing, directing and administering. Know costs and yields. W-3, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

RENDERING FOREMAN: Or working foreman, 11 years' packinghouse experience, 3 years in rendering plant. Now employed. Personal reason for desiring change. W-4, THE NATIONAL PROVISIONER, 11 W. Huron St., Chicago 10, Ill.

HELP WANTED

WANTED: Assistant purchasing agent. Some provision experience necessary. Chicago location. Good prospects. Give age, experience and salary. W-11, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SEMI-DRIVER with knowledge of dressed beef. Home every evening. Middle west territory. GUS GLASER MEATS, INC., FORT DODGE, IOWA.

WANTED: Time study man familiar with meat packing operations. Good prospects for development. W-12, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

MEAT PLANT SUPT.

NATIONAL FOOD DISTRIBUTOR HAS OPENING ON EAST COAST FOR QUALIFIED MAN TO SUPERVISE MODERN MEAT PLANT PROCESSING PORK CUTS AND FULL LINE OF QUALITY SAUSAGE ITEMS. DUTIES INCLUDE: SUPERVISING RECEIVING, PROCESSING, MANUFACTURING AND SHIPPING; CHECKING UNIT COSTS, YIELDS, PAYROLLS, ETC.; DEVELOPING TIME STUDIES; TRAINING EMPLOYEES. REQUIRED TO HAVE EXPERIENCE AS EITHER ASSISTANT OR PLANT SUPERINTENDENT OF MODERN MEAT PLANT. PERMANENT POSITION WITH GOOD SALARY, OPPORTUNITIES FOR ADVANCEMENT, AND LIBERAL EXECUTIVE BENEFITS. SEND DETAILS ON EDUCATION, PERSONAL BACKGROUND, EMPLOYMENT EXPERIENCE AND EARNINGS RECORD. OUR EMPLOYEES KNOW OF THIS OPENING.

W-5, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

SALES MANAGER WANTED: Must be experienced, able to handle driver-salesmen. Salary and bonus. Only proven men need apply. Past working record kept strictly confidential. Our own employees know of this ad. W-6, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PROVISION SALESMAN: High class man wanted who has a following in chain food stores in New York, New Jersey and Connecticut. In replying, give full information, experience, etc., which will be kept strictly confidential. W-8, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

HELP WANTED

PLANT SUPERINTENDENT: Young, firmly established southeastern meat packing plant wants superintendent who can make a quality sausage product, determine costs and display intelligent leadership. Real opportunity to grow with us. Write Box W-517, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

IF YOU ARE SELLING to the sausage manufacturing trade, and not selling seasonings, cures and emulsifiers, we have an attractive proposition to offer you with established accounts which produce immediate earnings. Write Box W-475, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

WANTED: Experienced production manager for modern pork frankfurter plant. One capable of taking complete charge of manufacturing frankfurters and sausages. Write, giving full particulars which will be held strictly confidential. W-7, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

SAUSAGE MAKER: To take complete charge of sausage department of 100,000 pounds weekly capacity. Must be able to fully control production for quality and yields. State age, experience and salary expected. Write Box W-9, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE FOREMAN: Wanted by established firm in middlewest, south. Expected to handle all operations for kitchen making 40,000 lbs. weekly with capacity for more. State age, experience and salary expected. Write Box W-10, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER WANTED: Must have thorough knowledge of costs, yields and quality production. State age, experience, references and salary expected. Write by AIR MAIL: Abattoir National, S.A. P.O. Box 714, Panama City, Republic of Panama.

MANAGER: For small eastern plant. Active, killing floor, fabricated cuts. Must be able to take full charge and furnish references. W-516, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

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Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

Undisplayed; set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00; additional words 15c each. Count ad-

dress or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

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HELP WANTED

FOREMAN: Hog kill and cut, medium size plant in western Pennsylvania. In replying give full information, experience, family status, references, salary expected, etc. W-443, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

EQUIPMENT WANTED

WANTED: ANDERSON Duo Expeller, 500 ton curb press, 5x12 cooker, and 3x6 lard roll. EW-21, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT WANTED

SMALL SAUSAGE PLANT
Wanted to lease with purchase option. With or without slaughtering facilities. PW-508, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

EQUIPMENT FOR SALE

1—Bone 500 ton Curb Press and Pump
1—Mech. Mfg. Co. 5' x 16' Cooker-Melter.
4—350, 600 and 800 gal. Dopp Seamless Kettles.
1—Davenport 23A Dewaterer, motor driven.
1—Bone Crusher, 24" dia. drum.
Used and Rebuilt Anderson Expellers, all sizes.
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All models. Rebuilt, guaranteed, or AS IS. Pittsburgh and Associates, Glen Riddle, Pennsylvania.

FOR SALE: Buffalo meat chopper 27", 5 H.P. A.C. motor. Excellent condition. Mfg. 200, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

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FOR SALE: Wholesale meat and sausage kitchen business, located in the heart of the largest cotton producing area in the U.S., serving 20 counties in West Texas and New Mexico. In operation 6 years, netting 25% on investment. Good lease. Equipment and trucks almost new. Two million dollar annual volume. Must sell to liquidate estate of deceased partner. Write Box F8-489, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR QUICK SALE

Medium size packing house located in the heart of the cattle country, connecting pens with public stockyards, on railroad, easily converted to federal inspection, terms to responsible party. F8-479, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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Kill cattle, hogs, veal and mutton. Three coolers, two trucks. Operate with 6 to 10 men. Located in the atomic area of western Kentucky. Low overhead with good business. Plenty of livestock. Kill 200 head per week. Will sell partnership or lease. Wiman Packing Co., Box 453, Mayfield, Kentucky.

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PLANTS FOR SALE

PLANT FOR SALE
Strictly modern and complete meat packing and processing plant now in operation, on railroad siding. 15,000 sq. ft. of floor space, stock scales and concrete pens. Ideal location, southeastern Oklahoma area. Near good source of livestock and raw materials. Complete sausage kitchen. Capacity per week: 300 cattle, 500 hogs. F8-506, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: Beef slaughter house located in Warsaw, New York. Capacity 100 head per week. Plant and equipment in good physical condition. City inspected. To be sold at a very low price. F8-518, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

FOR SALE: Due to disagreement of partners, medium sized slaughterhouse in Somerville. Fully equipped, doing good business. Reasonable price. Write: DELS, 243 Newark Ave., Jersey City, N.J.

FOR SALE: Fully equipped modern casing selecting plant. Excellent condition. Good labor market. Reasonable. F8-13, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

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Lester I. Norton

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The following equipment is available in our warehouse here in Chicago.

- 3839—BEEF SPLITTING CLEAVERS: (60) NEW, Simonds, Worden & White, 11"-12"-13" bladesea. \$ 9.00
- 3581—CARCASS DROPPERS: Similar to St. John 2765, NEW 375.00
- 3495—CASING FLUSHING TABLES: (8), 2'x2', tops are stainless steel.....ea. 55.00
- 4105—SAWS: (2) Best & Donovan Carcass splitting, 29" blades.....ea. 575.00
- 3880—BAND SAW: Jim Vaughn, motor driven, in good condition 295.00
- 2959—HORN AND BONE SAW: Globe Co., motor driven with motor 350.00
- 2950—LARD KETTLE: Steel, steam jacketed, 45 gal. cap. 65.00
- 3776—FILTER PRESS: Albright-Nell 221, 24"x24", 40 plates 1 1/4" recessed, like new 1000.00
- 1105—LOAF PANS: (84) Aluminum, Wear-ever, 6 1/2" with sliding lid, like newea. 1.30
- 3233—LOAF MOLDS: (24) Ham Boiler Corp. model DIG, Aluminum.....ea. 1.50
- 1353—MOLDS: (12) loaf, Albright-Nell Model L12, with stainless steel lidsea. 5.00
- 4084—HOY MOLDS: (105) 258, stainless steel, excellent conditionea. 3.75
- 3806—MOLDS: (18) NEW, N.H.L. Aluminum molds, 10 1/2"x6"x5 1/4".....ea. 7.50
- 3805—MOLDS: (10) NEW N.H.P. Aluminum, 10 1/2"x7 1/2"x5 1/4".....ea. 8.00
- 3807—MOLDS: (10) NEW, N.H.E. Aluminum, 10 1/2"x5"x4 1/4".....ea. 7.00
- 3653—LOAF MOLDS: (42) Best & Donovan, stainless steel, like new.....ea. 2.50
- 2960—SLICER: U.S. model P, with stand & stacker, with 1/6 HP. motor..... 175.00
- 2064—BOILED HAM DRAINING TABLE: (2) with stainless steel grate.....ea. 75.00
- 2800—HAM PRESS: Adelman, foot operated, good working condition..... 130.00
- 4083—BAKE OVEN: Advance, late style, 96 loaf cap. complete, excellent condition 1000.00
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- 3333—CALF GAMBRELS & SPREADERS: (40) Galv. steel, NEWea. 1.35
- 3729—MEAT HOOKS: Galvanized, 48-43" long with double hooks.....ea. .90
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- 2957—SILENT CUTTER: Buffalo 243A, has sprocket chain drive on knife shaft, 30 motor 575.00
- 4191—SILENT CUTTER: Buffalo 270-B, center dump, 6000 cap., less motor..... 2500.00
- 3842—GRINDER: Cleveland Klean-Kut 232, 2 HP. motor, with enameled hopper pan 200.00
- 3416—MEAT MIXER: Buffalo 23, motor drive, less motor, 7002 cap. 750.00
- 2995—MEAT MIXER: 7002 cap. tilting type, 5 HP. motor 650.00
- 2667—SAUSAGE STUFFER: Anco, 4002 cap. with 2 stuffing cocks, used..... 575.00
- 4088—STUFFER: Pneumatic Loaf. Mfg. by Mepaco, stainless steel 350.00
- 3504—STUFFERS: (3) Anco, 4002 cap. with two stuffing valves.....ea. 875.00

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Pre-Cooked Frozen Foods
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LARD FLAKES

IMPROVE YOUR LARD

• We are shippers of carload and L.C.L. quantities of Hydrogenated LARD FLAKES.

Samples will be sent on request.

Our laboratory facilities are available free of charge for assistance in determining the quantities of Lard Flakes to be used and methods of operation.

THE E. KAHN'S SONS CO.

CINCINNATI 25, OHIO • Phone: Kirby 4000

**TO GET THE MOST
OUT OF EVERY HOG**

Use

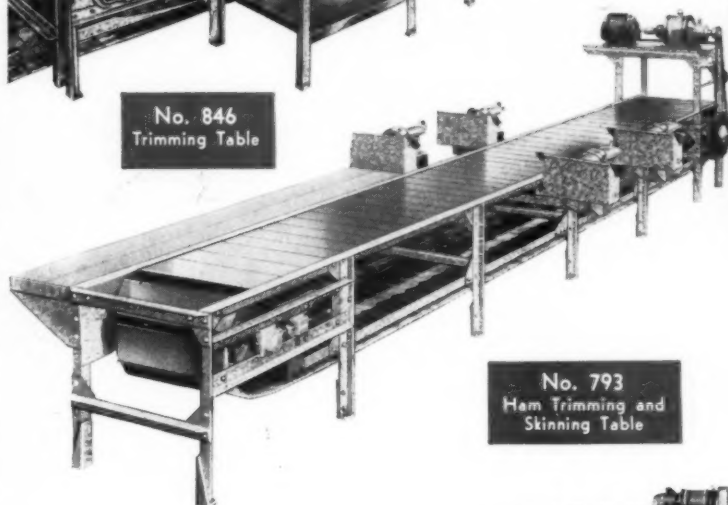


PORK TRIMMING TABLES

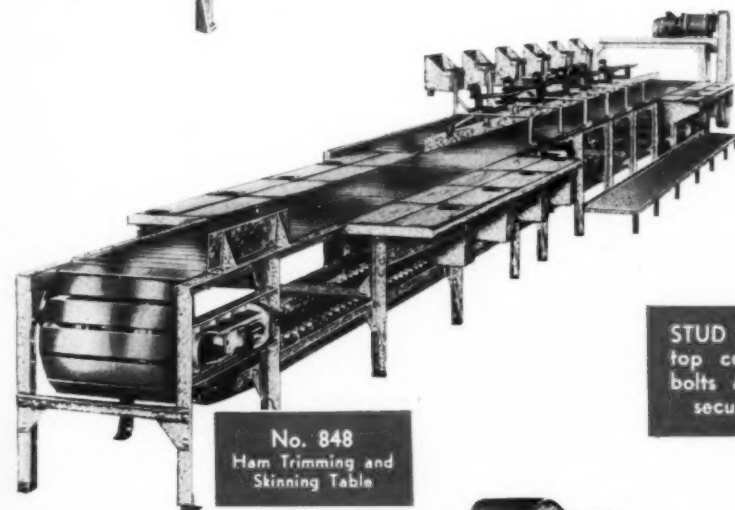
Cutting Room layouts and equipment are ANCO specialties. Our fifty years of experience with pork processing problems enables us to produce unique Moving Top Tables like these. They insure the economical handling of pork cuts during the various trimming operations. Each unit of ANCO-made equipment is correctly designed to fulfill the capacity requirements of your plant.



No. 846
Trimming Table



No. 793
Ham Trimming and
Skinning Table



No. 848
Ham Trimming and
Skinning Table

STUD WELDING MAKES possible smooth top conveyor tables by eliminating the bolts and screws generally employed to secure flights on the conveyor chain.



No. 794
Picnic Plate and Jowl
Trimming Table

THE ALLBRIGHT-NELL CO.
5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS

"HOT"

MERCHANDISING for COLD CUTS

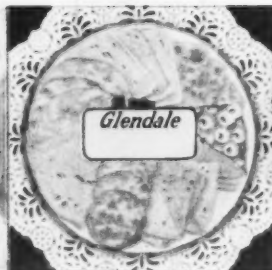


Tasty meat specialties look better and sell faster when their natural appeal is enhanced with clean, colorful packages. Add the mass display of a "family" design and you have a market-winning combination.

Sutherland's new Sta-Fresh* food packaging board is ideal for such products. It not only prints to perfection but it is grease and moisture resistant and substantially retards wicking and rancidity.

Like to get in on this new merchandising idea to increase your sales of cold cuts? Write for samples and full particulars.

* Trade Mark



FOLDING, PARAFFINED, AND LAMINATED CARTONS
BAKERY PACKAGES • PREPACKAGING BOARDS AND TRAYS

SUTHERLAND
PAPER CO.
KALAMAZOO
MICH.

LIQUID-TIGHT CONTAINERS • FOOD TRAYS • PAPERWARE
EGG CARTONS • PLATES • PAILS • HANDI-HANDLE CUPS

